

Cook. Boo.

WM. M. CHRISTY,
STATIONER, PRINTER,
AND
Account Book Manufacturer,

No. 65 South Third Street,
Opposite Girard Bank, Phila.

Printing, Ruling & Binding, neatly executed.

Hannah M. Keen
Oakwood
10 mo 1867

Gr

"J. L."

Minnie Lutz 6.12.91

Hannah M. Lewis

Receipt Book

West Phila ~~~~~ 1834

Bristol Ac.

Ms. Codex 633

RECEIPTS

FOR

WISCONSIN & GEM GRAHAM CAKES,

Which agree with most dyspeptics, or persons of weakly digestive powers.

WISCONSIN CAKES, OR BRAN MUFFINS.—Take two tea-cups of unbolted flour and one cup of white wheat flour, two eggs and one pint of cold milk; beat the eggs and mix the whole well together, adding a little salt. Heat the pans quite hot before pouring in the mixture, putting a small piece of butter in each. Bake 15 or 20 minutes in a Wisconsin Cake Pan.

BRAN TRIFLES.—Take 1 quart of unbolted flour, 1 pint of water, and 2 teaspoonsful of salt; mix to a thick batter, and bake 20 minutes in a quick oven.

CORN WISCONSIN CAKES.—Take 1 quart of Indian meal, $\frac{1}{2}$ teaspoonful of soda, 1 egg (it is very good without it), and sour milk (or sweet milk with a teaspoonful cream tartar mixed in it) sufficient to make a batter; bake immediately in a Wisconsin Pan, well greased.

GEM GRAHAM CAKES.—Take 1 pint of milk, $\frac{1}{2}$ pint Graham (bran) flour, $\frac{1}{2}$ pint wheat flour, 1 teaspoonful of salt, 2 eggs; mix thoroughly. Heat and grease the pans, put in the batter, and bake immediately in a very hot oven.

The *peculiar* pans used for baking these cakes may be had from

TRUMAN & SHAW,
Hardware Dealers,
No. 835 (Eight Thirty-five) Market St., bel. Ninth,
PHILADELPHIA.

Chicken Salad. Dorsey's Recipe

To 10 pairs of chickens
5 Bottles of Oil
1 lb of Mustard
4 doz Boiled eggs, 1 doz raw do
1 lb. Cayenne pepper
Vinegar and Salt to taste.

Indian Bread.

Beat two eggs very light mix alternately with them one pint of Sour Milk; or Buttermilk and one pint of fine Indian meal, melt one table spoonful of Butter and add to the mixture dissolve one tea spoonful of Soda or Saleratus, in a small portion of the milk, and add to the mixture the last thing. Beat in a pan and Bake very hard in a quick oven —

Cottage Pudding

One egg, $1\frac{1}{4}$ pound of Butter
one large Coffee cup of Sugar
1 pint of flour - heaping, 1 tea spoon
of Soda, two of Cream of Tartar
dissolved in a Coffee cup of Milk
one hand full of Raisins one of
Currants, Nutmeg or Lemon.
Bake one hour in a moderately
hot oven, eat with dip -

New York Apple Pie

Take 5 Soda crackers soak in
two cups of Water, two cups of
Sugar, 2 Lemons, 1 tea spoonful
of Butter - Bake in pot -

Apple Pudding

Take 1 quart of stewed apples pour
them through a sieve, add a $\frac{1}{4}$ lb
of Butter, 4 Eggs, some grated crackers
nutmeg, cinnamon, little Rose Water

A cheap Wholesome Pudding

H. M. Allen's

Take some pieces of stale Bread,
soak in Boiling Milk, when cold
mix in two or three eggs, a small
piece of Butter, some Sugar, a
Handful of Currants or Raisins
Bake about an hour, in a moderate
oven, eat Hot, with dip

Farina Pudding

Make the Farina the same as for
roasting with cream, when nearly cold
stir in 2 or three eggs, some Sugar
and Bake an hour, eat it Hot
with Cream, or Butter and Sugar.

Potato Pudding

 $\frac{1}{2}$ lb Butter

" " Sugar

5 Eggs

1 lb of Potatoes mashed very fine with a
little Cream and Salt, rose water, cinnamon
nutmeg. Hiddisfield

Cocoanut Pudding

$\frac{1}{2}$ lb Sugar
" " Butter
" " grated nut.
the whites of six eggs.
a table spoon full of
rose water, 2 of Brandy

Peel the brown skin
off the nut, wash
it in cold water wipe
it dry, and grate it
Beat the Butter and
sugar to a cream,
Beat the whites of
the eggs until they are stiff and dry which
beat in the Butter and sugar, stir
the whole well together and add
gradually the nut, Brandy, and rose
water, after all the ingredients, have
been mixed together stir well, but
do not beat it, this will make two
filled sized puddings - widdifield

Churn Butter

4 oz of Butter

8 " " Sugar

as much wine as the butter will take
Beat the butter and sugar together and
and gradually add the wine and shut up?

1

Balloon's, middelfieldy (or Baked flour pudding)

One pint of Milk one pint of flour
3 eggs. — Separate the eggs, beat
the yolks until light and mix with
the milk, and stir into the flour gradually.
Beat it well with one salt spoonful
of salt, then whisk the whites until stiff
and dry and stir through lightly (half
at a time), butter small cups, fill
them half full of the mixture and
bake in a quick oven, when done
turn them out of the cups, place
them on a heated dish, and send
to table hot, eat with Mint Butter.

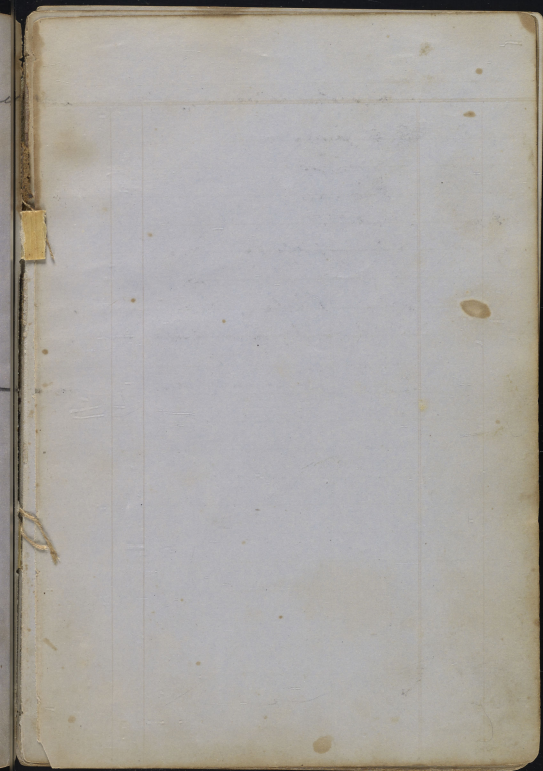
Cocoa Nut Pudding

$\frac{1}{2}$ lb. Butter
 $\frac{3}{4}$ Sugar
one Cocoa nut grated
2 crackers grated very fine
8 eggs — the whites only
one Nutmeg,

Mary McPherson

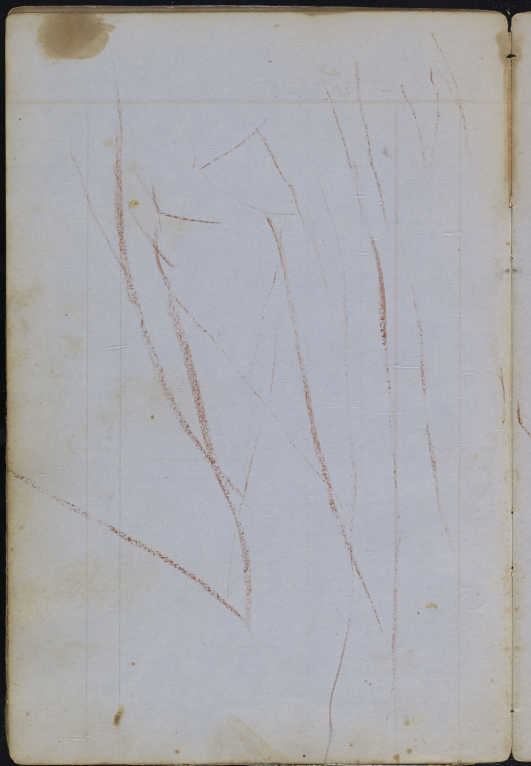
Cottage Pudding, Margaret's

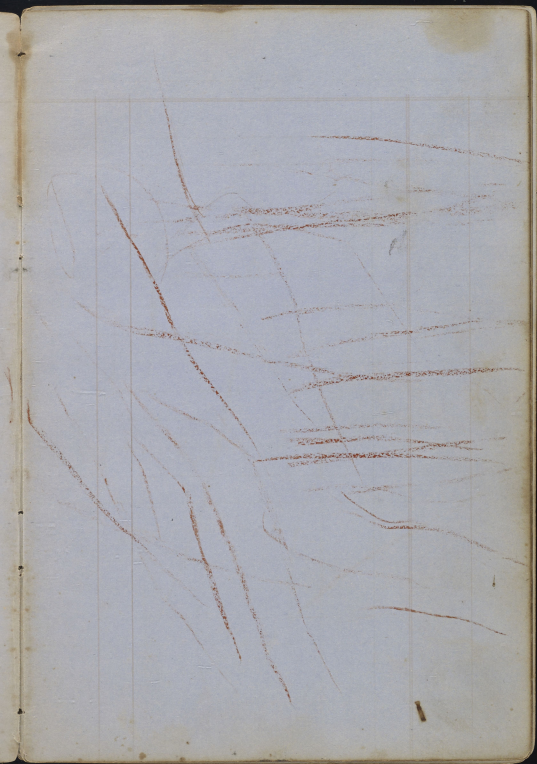
- 1 tea cup Sugar
 - 2 of Milk
 - 3 " Flour
 - 4 of Butter
 - 1 tea spoonful of Soda
 - 2 " Cream tartar
 - 2 Eggs. little Salt
- Bake $\frac{3}{4}$ of an hour in a
slow oven
-

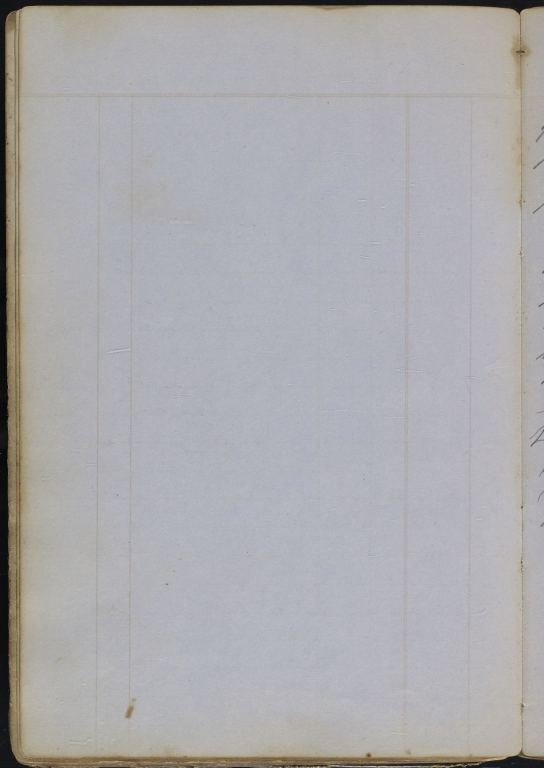


[Faint, illegible handwriting, possibly bleed-through from the reverse side of the page. The text is arranged in several lines, with some characters resembling 'S', 'A', 'B', 'C', 'D', 'E', 'F', 'G', 'H', 'I', 'J', 'K', 'L', 'M', 'N', 'O', 'P', 'Q', 'R', 'S', 'T', 'U', 'V', 'W', 'X', 'Y', 'Z' and numbers.]

Ms. Codex 633







Ginger Pound Cake

$\frac{1}{2}$ lb of butter.

$\frac{1}{2}$ lb Sugar.

6 eggs

$1\frac{3}{4}$ lb flour.

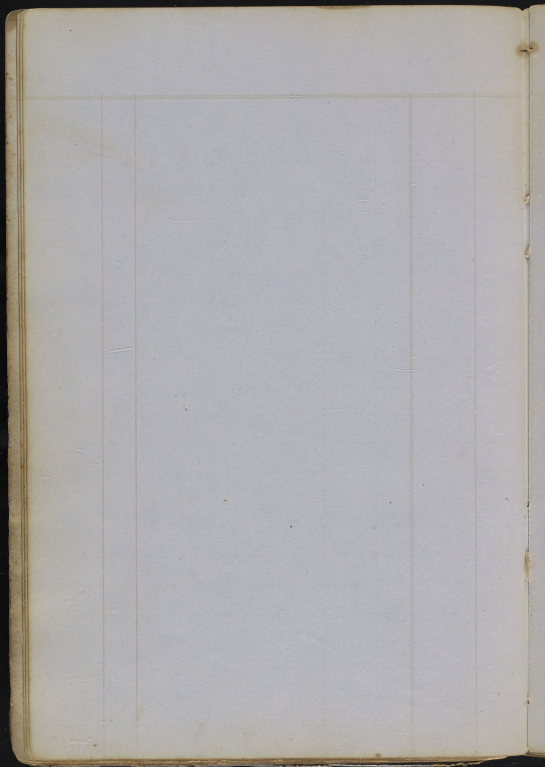
1 Table spoon full of Cinnamon

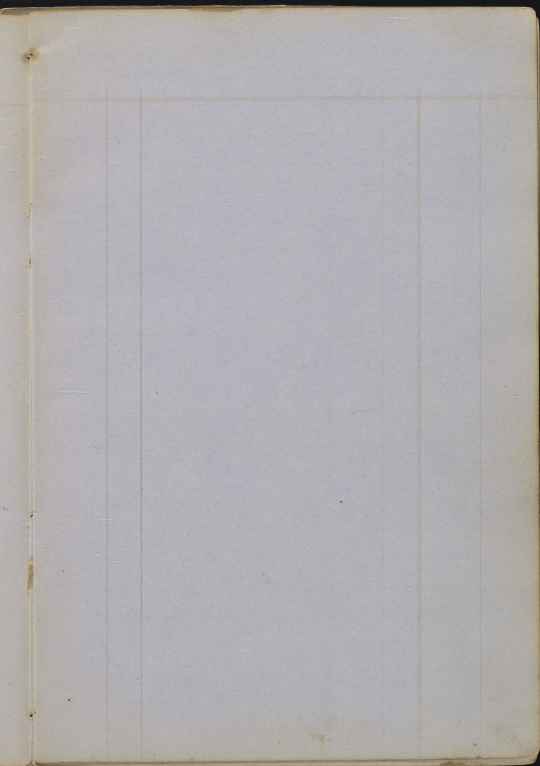
2 Table spoon full of Ginger

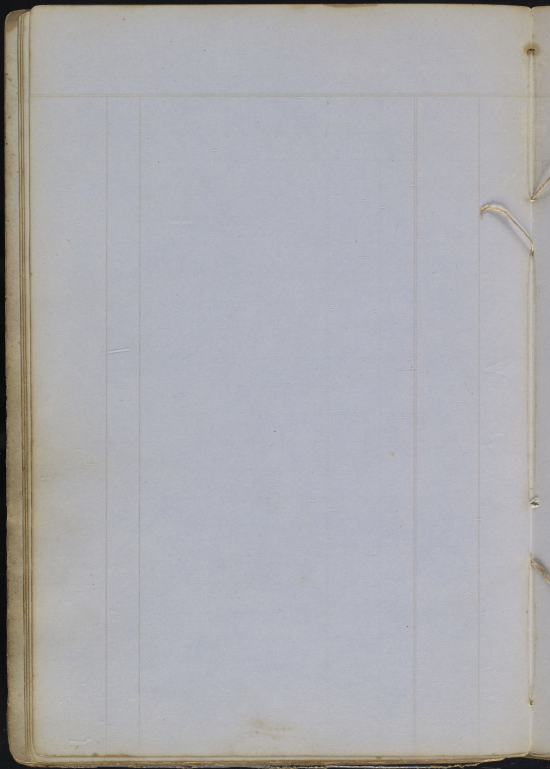
11 Tea cups full of Molasses

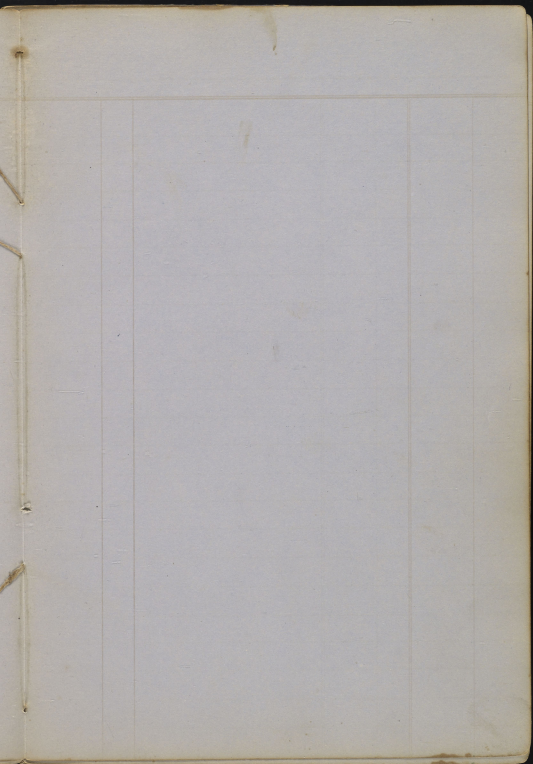
an even tea spoon full of Soda dissolved
in milk or water. Then the

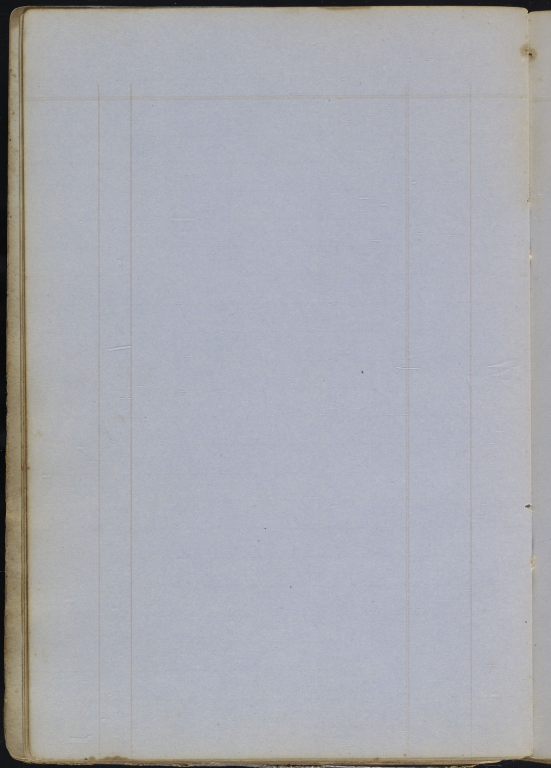
Butter & Sugar to a cream. Beat the
eggs very ~~lightly~~ light and add
first, after which put in the
spices, Molasses & flour in
rotation stirring the mixture
all the time.

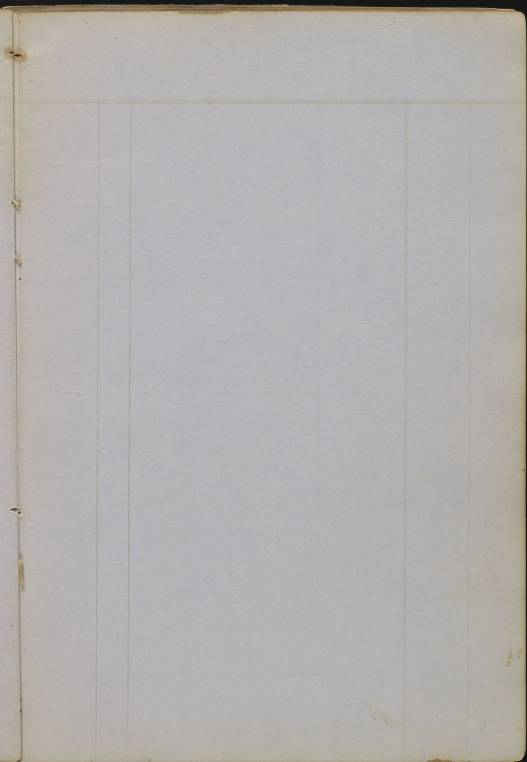


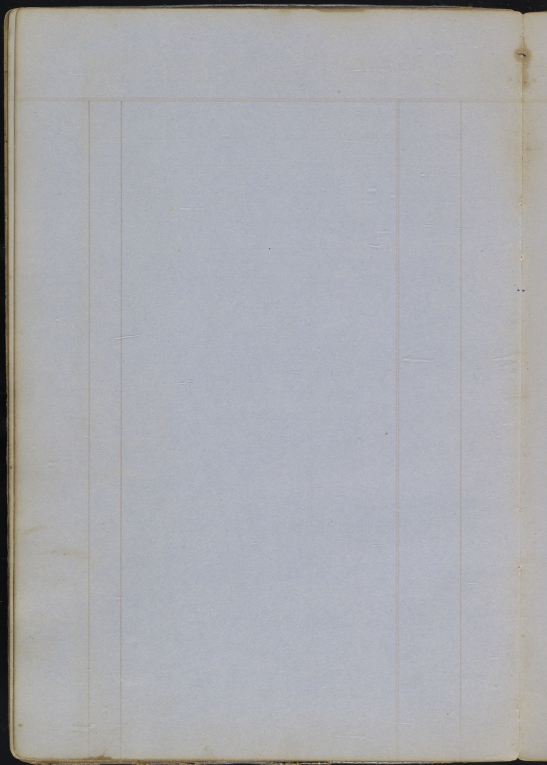


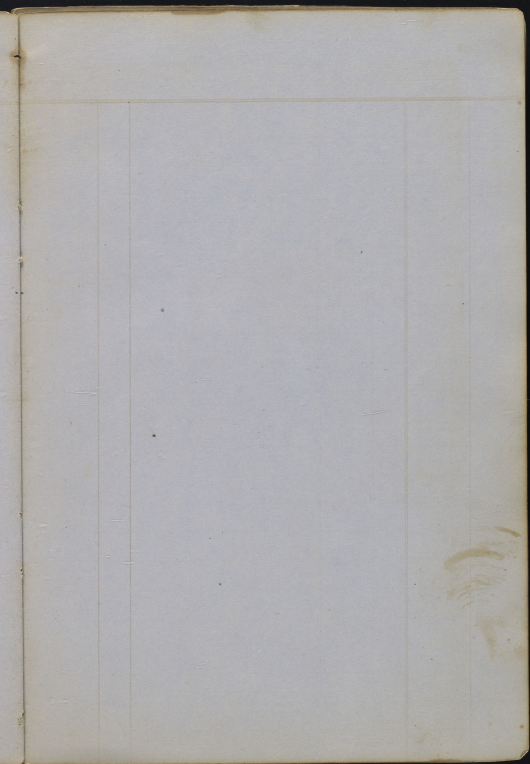


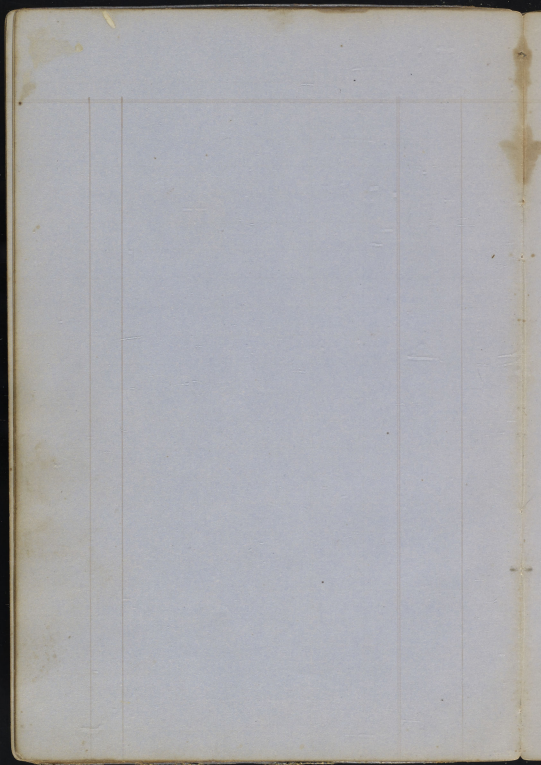


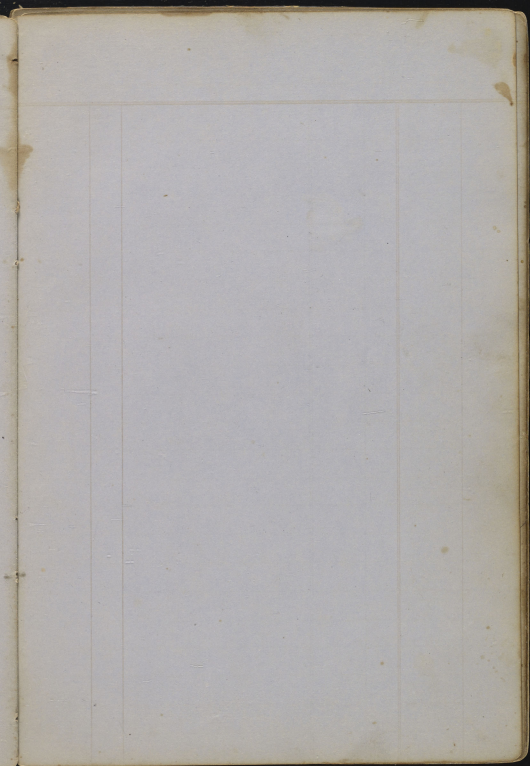












Welcome Cake.

- $1\frac{1}{2}$ cups of Sugar.
- $\frac{1}{2}$ cup " butter.
- 3 cups of flour.
- 3 eggs.
- 1 cup of milk.
- baking powder.

Jack.

Cream for Cake.

- 1 pint of milk
- 2 Tablespoonful cornstarch.
- 3 " of sugar.
- 1 egg. pinch of salt.

Cream Cake.

- 1 cup of sugar.
- 2 eggs.
- $\frac{1}{2}$ cup of flour.
- 4 Teaspoonful milk
- baking powder.

Jack.

Ribbon Cake

1 Cup of butter.
2 " " sugar.
1 " " milk
4 eggs
4 cups of flour.

No $\frac{1}{3}$ quantity, after mixed
add 2 Tablespoonsful of
molasses, 1 Teaspoonful of
cloves, cinnamon, nutmeg,
& raisins and citron. & bake
 $\frac{2}{3}$ bake in jelly pans when
 $\frac{3}{4}$ done, put the 3 together.

Jack

7

Sally Lunn . middifield

Rub 3oz of Butter into one pound of flour; then add 3 eggs beaten very light a little salt. one gill of yeast. and as much milk as will make it into a soft dough. Knead it well put it into a buttered pan. cover it and set it in a warm place to rise, bake it in a moderate oven.

To make Sponge.

Into a pint of water, stir as much flour as will make a smooth batter then add three gills of yeast. when the weather is cold tepid water is used. Cover and put it in a warm place to rise, when very light it is fit to use.

To make yeast. no 1

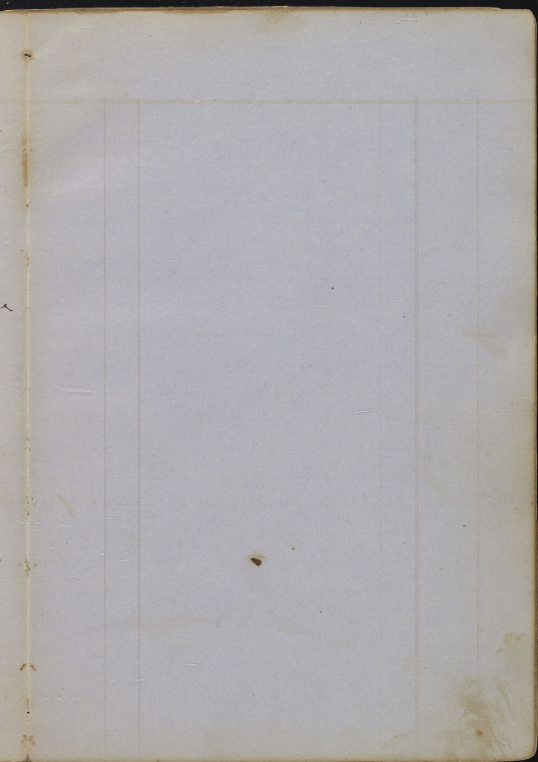
Take one large handful of Hops. place them in a thin muslin bag and put them over a slow fire to boil in three pints of water. Put two

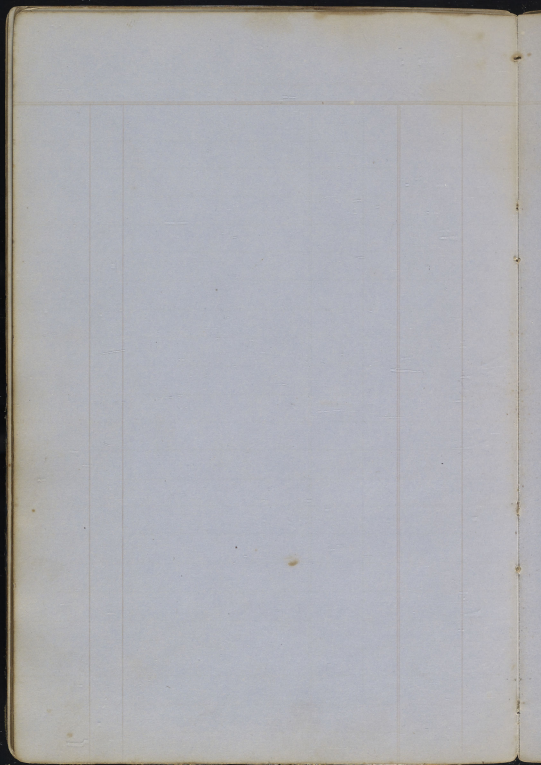
Large potatoes and pour them in
the water with the Hops. When done
mash them very fine, to which
add one pound and half of flour
and two table spoonful of Salt.

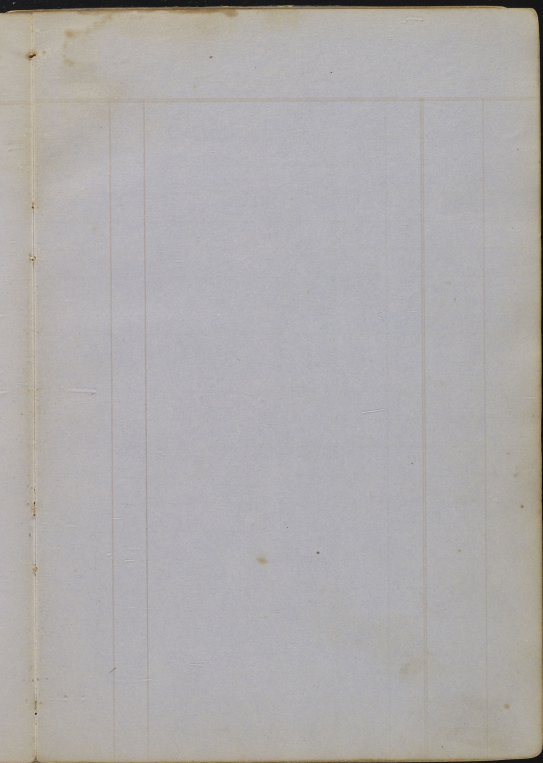
Then pour over the boiling Hops
water and beat until smooth, when
cool stir in one pint of, Home, made
or Baker's yeast. Put it into a
stone jug and cork it tight (when
done rising) a tea spoonful of ginger
and one of sugar is an improvement)

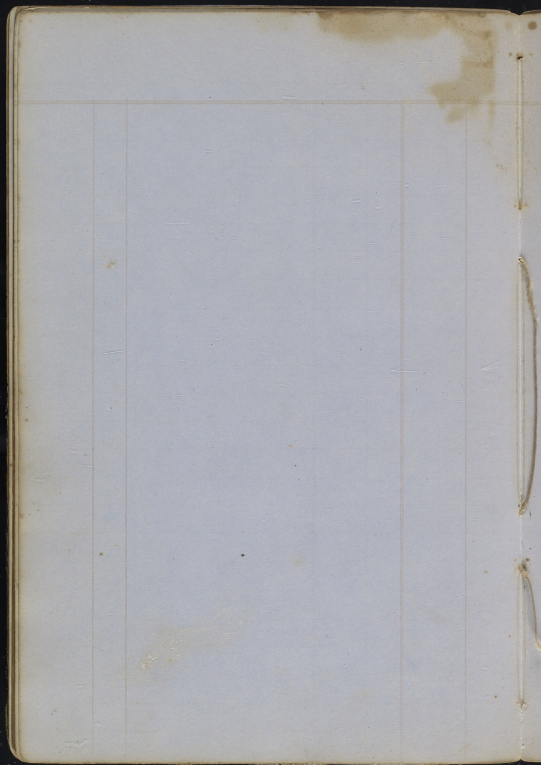
To make Yeast, no 2.

Boil five large Potatoes, mash
them, fine, add gradually one quart of
cold water and three table spoonful
of sugar. Stir in half pint of yeast
set it to rise, when light cork it,
and keep it in a cool place,









Fruit Cake

- 1 lb butter
- 1 lb sugar
- 12 eggs
- 1 lb flour
- $\frac{1}{2}$ gal brandy
- 1 nutmeg
- $\frac{1}{25}$ tea spoonful cloves
- 2 cinnamon
- $1\frac{1}{2}$ lb raisins
- $\frac{1}{2}$ lb currants
- 1 Calrose

4 hours bake

Few Simple Remedies.

For croup, administer a tea spoonful of strong alum water; repeat the dose every fifteen minutes until free vomiting occurs. Put the feet and limbs in hot water, and then wrap in moist swingles with mustard. If a fit of cold catches, as the attack departs, administer a dose of magnesia, rhubarb or castor oil. When children are liable to croup, always keep the alum-water solution ready on the washstand.

Toothache may be speedily ended by the application of a small bit of cotton saturated with ammonia to the defective tooth.

It may be useful to know that hoarseness may be relieved by using the white of an egg thoroughly beaten, mixed with lemon juice and sugar. A teaspoonful taken occasionally is the dose.

There is scarcely an ache to which children are subject so hard to bear and so difficult to cure as earache. A remedy which never fails is a pinch of black pepper gathered up in a bit of cotton batting, wet in sweet oil and inserted in the ear. It will give immediate relief.

Remedy for chilblains—Take a piece of linen the size of your double fist; put it in warm water and soak the feet in it as warm as it can

On some of these apply immediately pulverized charcoal and oil. The oil will do, but linseed is better. The effect is miraculous. For chapped feet, mix two tablespoonfuls of clarified honey with a few drops of lavender water, or any other perfume, and anoint the feet frequently.

To remove warts, get a little bullock gall, and keep it in a bottle, rub a little on the warts and keep it there three times a day, and in a short time they will disappear.

To remove corns, trim the first ring-behind the corn, and the ring which is joined to the head, and then rub the sore. The operation removes the sore in a short time if applied every twenty minutes.

To make good-smelling plaster, put two spoonsful of balsam of Peru to six of singeing, noted full of vinegar of Peru, and strained. Mix those with very little water, and strained. Mix those well together in a small stone jar over the fire, put some black Persian or sarsaparil on a tin, and dipping a brush into the mixture, brush over the skin five or six times; then hold it to the fire, but not very near, and it will soon become black and shining.

A good wash to prevent the hair from falling out is made with one ounce powdered bark, half an ounce of powdered camphor, and a quart of boiling water. When cool, pour in a basin for use, and clean the head with it, applying with flannel or sponge once a week.

For dyspepsia pour one quart of cold water, add two tablespoonfuls of nutmeg and cork, and stand a few minutes. Strain and cork, and when clear it is ready for use; put three tablespoonfuls in a cup of milk, and drink any time usually before meals.

HOUSEHOLD RECIPES.

TO CURE WARTS.—Cut a slice from a raw potato and rub the hand each night. Let the water dry on the hand. It will need but few applications.

SALAD DRESSING.—According to a Spanish proverb: A spoonful to put in the oil, a miser to put in the vinegar, a wise man to pepper and salt and a madman to stir.

EGG PUFFS.—Six eggs, one pint of milk, three spoonfuls of flour, four ounces of melted butter and a spoonful of yeast; mix, and fill cups. Bake fifteen minutes. Wine sauce.

RICH SMALL CAKES.—Beat together three teaspoonfuls of butter, three of sugar, three eggs, three cups of flour, one-half of a grated nutmeg. Roll out thin, and cut in small cakes.

TOMATO SALAD.—Skin, remove the seeds and pulp from fresh tomatoes; chop what is left with the heart—if it may be so called—of a cabbage and a little parsley, and serve with a good salad dressing.

A NUMBER of our readers have asked for a recipe for keeping cider. We have used mustard seed for several years with unflinching success, and can recommend no other. About a teaspoonful of seed to a barrel of cider.

FAMILY CAKE.—Six cupsful of flour, four of molasses, one and a half cupsful of butter, two and one-third cupsful of milk, two cupsful of currants, four eggs, two nutmegs, one large spoonful salaratus and a little cinnamon.

To remove peach stain from any material wash the spots in new milk before putting the garments into water. Ink stains can also be taken out of the most delicate shade of carbet by sponging with new milk immediately after it is soiled.

CLOTHESPINS are rendered more flexible and durable by boiling in clean water from five to ten minutes every two weeks. They should be dried quickly and kept in strong bags, free from dust. The lines are likewise boiled every month.

To remove iron rust from any white goods, take a raw tomato and rub it well on the spots; let it remain about five minutes; then wash with warm water and soap. Raw tomatoes will also remove berry stain and ink from white goods.

COFFEE CAKE.—One cup of sugar and one cup of butter, stirred to a cream; add one cup molasses and one cup coffee, one cup raisins (they are best seeded and chopped) and five cups of flour; spice with cinnamon. It will keep for weeks, and be nice and fresh.

ORANGE PIE.—Grate the yellow rind of one fresh orange, take the juice and pulp of two large oranges; add to them one cupful of sugar and the beaten yolk of three eggs; mix one cupful of milk with the whites of the eggs beaten to a stiff froth; bake in stiff paste.

STEEL RUST.—Steel which has rusted can be cleaned by brushing with a paste composed of half an ounce Castile soap, one ounce whiting, and water sufficient to form a paste. The steel should first be washed with a solution of half an ounce cyanide potassium in two ounces of water.

POTATO PUDDING.—One pound potatoes boiled and well mashed, salted; quarter pound butter, stirred in while warm; two ounces sugar, rind of half a lemon, chopped fine, with juice; two teaspoonfuls of milk and four eggs; butter the tin, put in mixture, bake in moderate oven half an hour.

CREAM PUDDING.—Five eggs beaten to two cups of nice sour cream and one spoonful soda; stir in flour to make it as stiff as cake. For sauce, make one quart of flour starch and a lump of butter; put in sugar and flavor with lemon. It will bake while your potatoes are boiling for dinner.

RAISED FLANNEL CAKES.—Into one quart of flour put two teaspoonfuls of salt. Beat two whole eggs and pour in a quart of milk, first boiled and cooled to prevent its souring. Beat the batter quite light, then add three tablespoonfuls of yeast; beat again, and set to rise until morning. Bake on a griddle.

AMMONIA CAKE.—One pound of flour, one pound of currants, one-quarter of a pound of butter, six ounces of sugar, half a pint of cream, a piece of ammonia, rather larger than a filbert, and three eggs, leaving out one white. The cake should not be cut for a fortnight, and it will keep fresh for any length of time.

HOE CAKES.—Take a piece off your light bread dough early in the morning and make into a thin batter with cream or new milk. Let it stand to rise till just before your breakfast hour. Pour the batter then in spoonfuls on a shoe, and bake quickly. Have ready a bowl of melted butter to dip the cakes in, and serve quite hot.

TO PICKLE EGGS.—Boil the eggs hard and remove the shells; when cold put them into a jar and pour over enough vinegar to cover them, in which has been boiled salt, mace, whole pepper and cloves. Tie a bladder covering over them and keep for some time before use. In all pickling operation only wooden or bone spoons should be used.

EGG BREAD.—Egg bread is not cheap, but it is good, and young housewives, whose yeast sometimes plays tricks with them, will find it a great resource. To make it, take one pint of milk, two eggs, butter the size of an egg, one-half cupful of sugar, three teaspoonfuls of sea foam, flour enough to make a batter; bake. This makes one loaf.

CREAM RICE PUDDING.—Wash four ounces of rice through two waters, put into a baking dish with three ounces of sugar and a spoonful of flavoring; pour in one quart and a pint of milk, and put it into a moderate oven to bake an hour and a half, or until it is of a creamy consistency. This pudding is very delicate and wholesome.

hot vinegar; cover it and let it stand until the next day; then strain it and put it into a bottle, which you must cork tight. Either put more hot vinegar on the taragon or dry it, and save it until you want to make more. You may make a gallon of sauce from one bunch, only every time you use it you must let it stand a day longer.

DRYING PUMPKIN.—We love pumpkin pies, especially when there is not an abundance of tree fruit. We have tried all modes of drying, but no plan is equal, we think, to this: Take the ripe pumpkin, pare, cut into small pieces, stew soft, mash and strain through a colander, as if for making pies. Spread this pulp on plates in layers not quite an inch thick; dry it down in the stove oven, kept at so low a temperature as not to scorch it. In about a day it will become dry and crisp. The slices thus made can be stored away in a dry place, and they are always ready for use for pies or sauce. Soak the pieces over night in a little milk, and they will return to a nice pulp, as delicious as the fresh pumpkin—we think much more so.

PRESERVING EGGS.—To four gallons of boiling water add half a peck of new lime, stirring it some time. When cold, remove any hard lumps with a coarse sieve; add ten ounces of salt and three ounces of cream of tartar and mix the whole thoroughly. The mixture is to stand a fortnight before using. The eggs are to be packed as closely as possible and to be kept closely covered up. This is Professor Corbett's recipe for liming eggs. At a meeting of the New York Farmers' Club, where the subject was discussed, the following plan was given: A layer of slacked lime, wet to a consistency that will allow the eggs to stand upright in it. The bottom layer must be two inches thick; the eggs are stuck into this, small end downward, close, but not touching; over these a fresh mixture of slacked lime is poured, and the process continued until the vessel is full. Many dealers prefer coating the eggs with melted paraffine. This is done by simply dipping them in the mixture.

BLANQUETTE OF VEAL.—Put the pieces of veal saved for this dish into enough cold water to cover them, together with a tablespoonful of salt and one cent's worth of soup greens, the onions being stuck with ten cloves; skim occasionally, whenever any scum rises, and simmer until the meat is tender, which will be in half or three-quarters of an hour; then take up the meat in a colander, and run some cold water over it from the faucet; strain the pot liquor, and let it boil again; mix together over the fire one tablespoonful of butter (cost two cents) and two of flour; when they are smooth add one quart of the boiling broth to them, season with a tablespoonful of salt, quarter of a level teaspoonful of white pepper and quarter of a nutmeg grated; mix the yolks of two eggs (cost, two cents) with about a cupful of the broth and stir them into the rest; then put in the veal and heat and serve it, with a quart of hot potatoes (cost, three cents). The dinner will cost about thirty cents.

PENNSYLVANIA RUSKS.—Two pounds of flour, one pint of good new milk, two spoonfuls yeast; set the sponge to rise over night. Early in the morning add a little salt, two tablespoonfuls sugar, three tablespoonfuls of butter, two well-beaten eggs and half a nutmeg; add flour until it is the consistency of bread; knead it well for twenty minutes; set it to rise again. When it has risen make it into small cakes, place them in a pan a little distance apart, set them to rise. When they are well raised beat the white of an egg with a little sugar, and brush them over the top. Bake twenty minutes, not longer. If you do not have the nicest rusks it will be your own fault.

RICE PIE.—Boil one-half cup of rice in milk till tender, after which add milk until it is a thin batter, the yolks of four eggs and four tablespoonfuls of sugar. Bake with one crust till brown; spread over the top a frosting made by beating together the whites of four eggs and six tablespoonfuls of sugar; flavor with lemon; put in the oven five minutes.

GRAPE JELLY.—For grape jelly the fruit should not be too ripe. Wash, remove the stems and put into a porcelain kettle with just enough water to keep from burning; simmer until the grapes are soft, then strain through a cloth or flannel bag, and to each pint of juice add one pound of sugar, boil twenty minutes, and just before it is done add one teaspoonful of dissolved gum arabic to each pint.

TO FILL JARS WITHOUT BREAKING.—Mrs. Chapman, of Prescott, Iowa, writes to the *Inter-Ocean*: I have a recipe which I have used for the past eight years without breaking a single jar or glass. Have jars and glasses clean and dry, fold a towel a time or two, wet it in cold water, set your jar or glass on the wet towel; pour your boiling fruit in them without fear of losing either fruit or jar.

COCONUT PUDDING.—Soak three tablespoonfuls of tapioca in cold water over night; boil one quart of milk, add tapioca and boil five minutes; then add yolks of four eggs, three tablespoonfuls desiccated coconut; boil ten minutes; turn into a dish to cool; beat the whites and two spoonfuls of sugar to a foam; spread on the top and scatter over with coconut; set in the oven to brown a little.

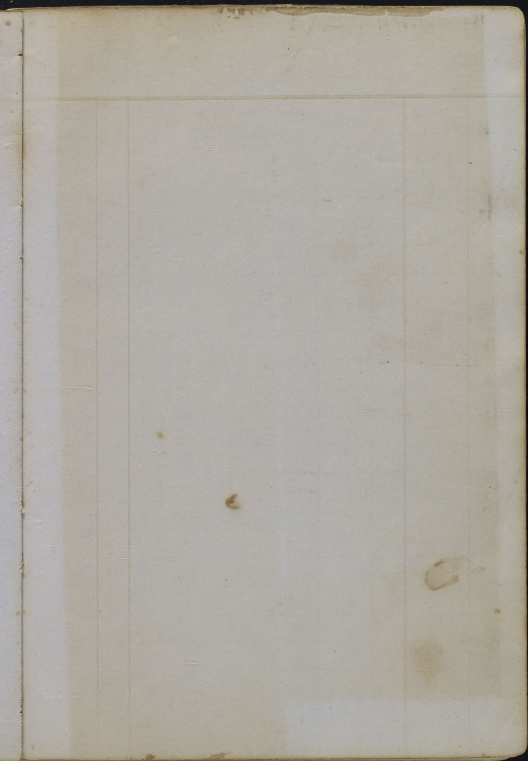
OVER EATING.—There is but little danger of not eating enough. The trouble with nine-tenths of ailing and chronically complaining city people is injudicious and intemperate eating. Leave off eating so much meat and greasy compounds and rich pastry, and try a simple diet for a time, and, our word for it, you will soon experience a great and marvelous change come over the spirit of your dream.

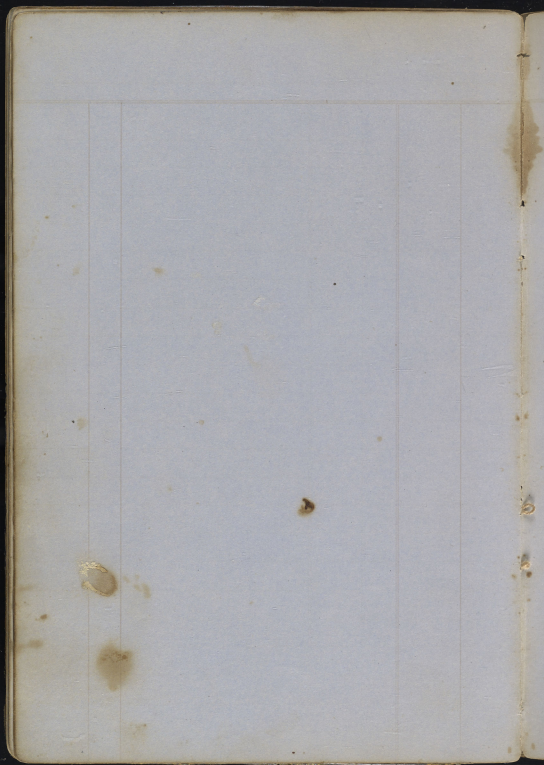
CANNING FRUIT COLD.—A lady in Springfield, Mass., has been making some interesting experiments in putting up canned goods without cooking. Heating the fruit tends more or less to the injury of the flavor, and the lady referred to has found that by filling the cans with fruit, and allowing them to stand until all the confined air has escaped, the fruit will, if then sealed perfectly, keep indefinitely without change or loss of original flavor.

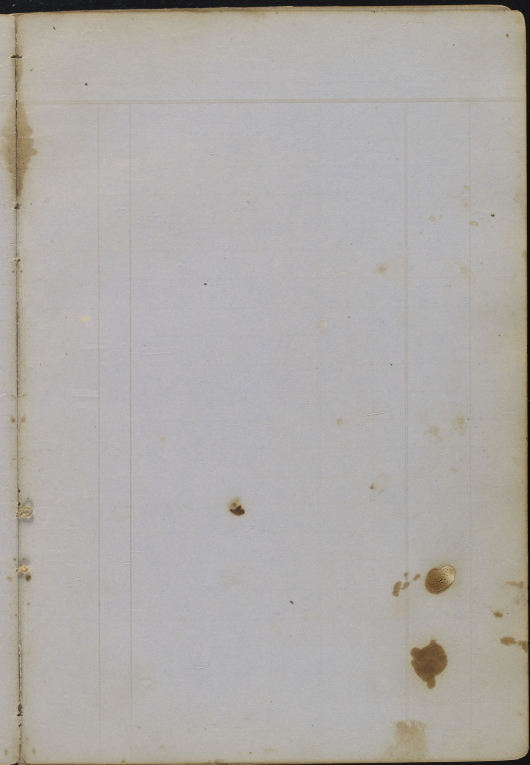
SPONGE GINGERBREAD.—Melt a piece of butter the size of a hen's egg; mix it with a pint of nice molasses, one tablespoonful of ginger and a quart of flour. Dissolve a heaping tablespoonful of soda in half a pint of milk and mix it with the rest of the ingredients. This above makes a soft gingerbread, but if you wish a dough and sufficient flour to enable you to roll out easily, roll about half an inch thick. Bake in a quick oven. We have found this recipe very convenient.

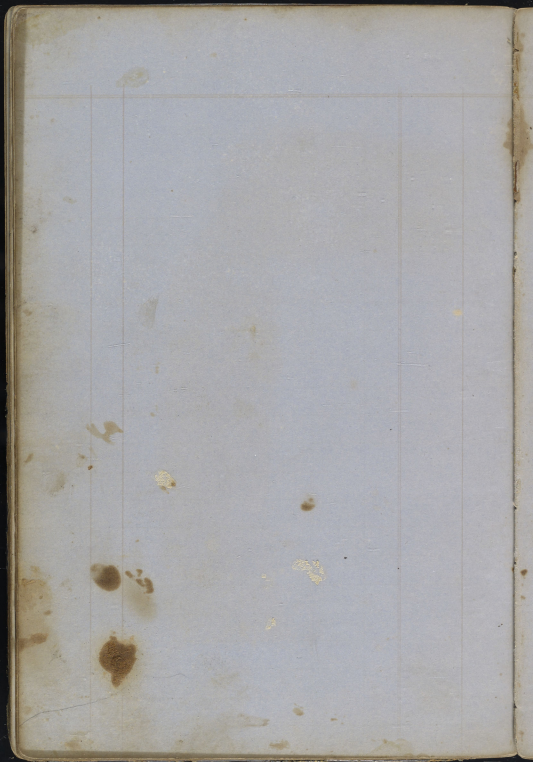
CARE OF PLANTS.—Don't forget that over-watering kills more plants than dryness. Pots in the house, especially the handsome glazed ones, should be provided with abundant drainage—broken pots, cinders, oyster shells, anything to make an open layer at the bottom; then add a layer of moss to keep the earth from washing down, and then a soil made so open by sand that it will always allow the water to pass through. With these precautions there is no danger, but where the surface of the soil is muddy an hour after watering there is something wrong, and plants will not thrive.

CRINKLED MUSLIN.—The secret whereby sheer muslin is made to assume the now desirable appearance of crepe is this: The dress, tie or bow, is washed in cold water, without the use of soap or starch. To the rinsing water is added a little clear coffee—only enough to give the muslin a faint, creamy cast. Then wring out, by twisting the goods into a rope, as lightly as possible, and winding it around the clothes line—like a vine—securing it at each end. In this way let it dry thoroughly. Then









Preparations for the
Sick.

Chicken's Broth

Wash half the breast and one wing of a tender chicken; put it in a sauce pan with three half pints of water a little salt, and one table spoonful of rice or pearl Barley. Let it simmer slowly and strain it when the chicken is thoroughly done take it out of the butt. Serve in a bowl with light bread, or a fresh cracker

Cocoa.

Grind one tea cup of cocoa in a coffee mill, put it in a small Bag made of very thin muslin tie it close, put it into a pot, with three half pints of boiling water and one pint of boiling milk. Boil the whole for half an hour, then pour in to another pot. This will be found to suit invalids much better than chocolate as it has no butter in it — — —

Tapioca Jelly.

Take one table spoon of Tapioca and wash it through several waters, pour over half pint of water, and let it soak for two or three hours, then place it over a slow fire, in the same water in which it was steeped, and let it simmer until perfectly clear, after letting it cook some time if rather thick a little boiling water may be added. When done, sweeten to taste, and re-flavor with a little wine.

Egg and Milk.

Beat separately the white and yolk of a fresh egg, add to the yolk a tumbler of good milk, sweeten it with white sugar then stir in the white, this is very nourishing.

Egg and Wine

Take a fresh egg, beat it until it becomes thick, sweeten it to your taste and add a table spoon full of wine

Carageen or Irish Moss Jelly

Wash two Handfull of carageen through two or three waters, drain and pour on it three pints of boiling water; let it simmer until the Moss becomes a complete pulp. Then strain it and sweeten to your taste after which add the juice of two large Lemons. Let it get cold before eaten —

Tapioca

Take three Tablespoonful of tapioca wash and cover ~~it~~ with water and let it soak three hours. Put as much more put as much more water to it and Boil until clear, sweeten it with white Sugar. it may be eaten warm or cold - with, or without cream —

Chine Whay

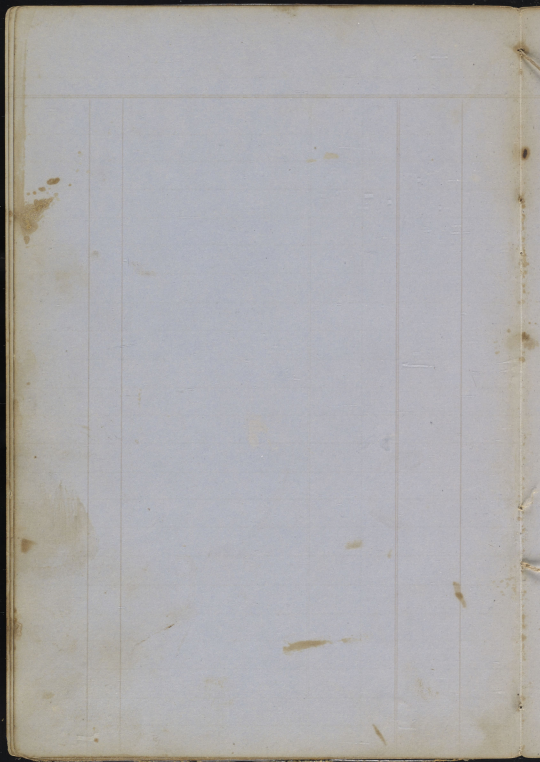
Boil one pint of milk, pour into it one gill of wine, let it boil again

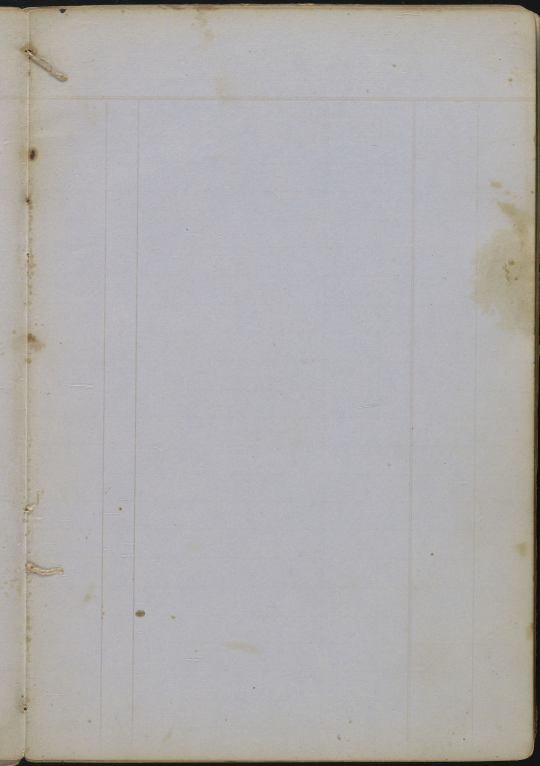
Then take it from the fire. Let it
stand for a few moments, but do
not stir it. Then remove the curd
and pour the whey in to a bowl
and season it.

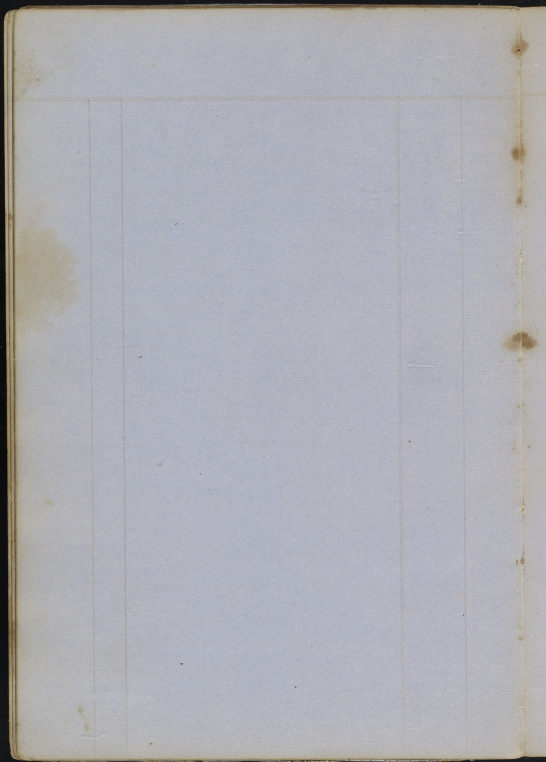
Take $\frac{1}{2}$ pounds beef, cut it up
very fine, put on it a pint of
cold water, let it stand two
hours, then strain, put a little
salt and pepper, and boil
twenty minutes.

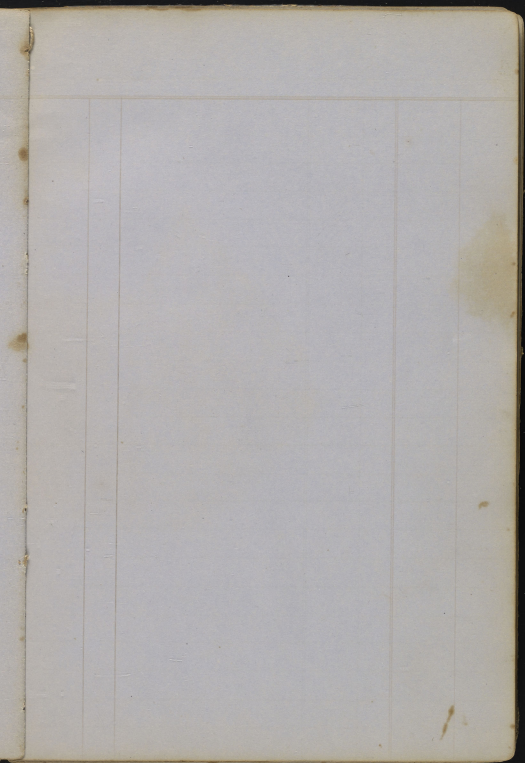
Barley

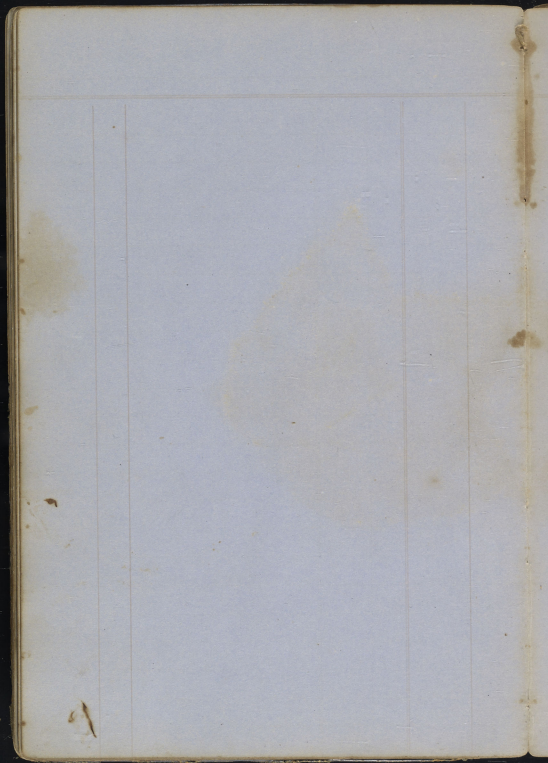
Take a table spoonful of pearl
Barley, wash it in cold water
then in warm, then put a
pint and half of boiling water
boil down to a pint, season
and put Lem juice.

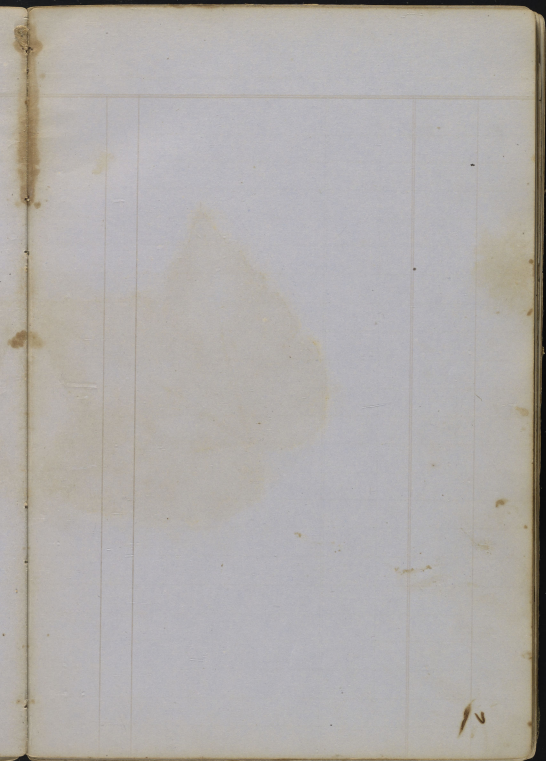


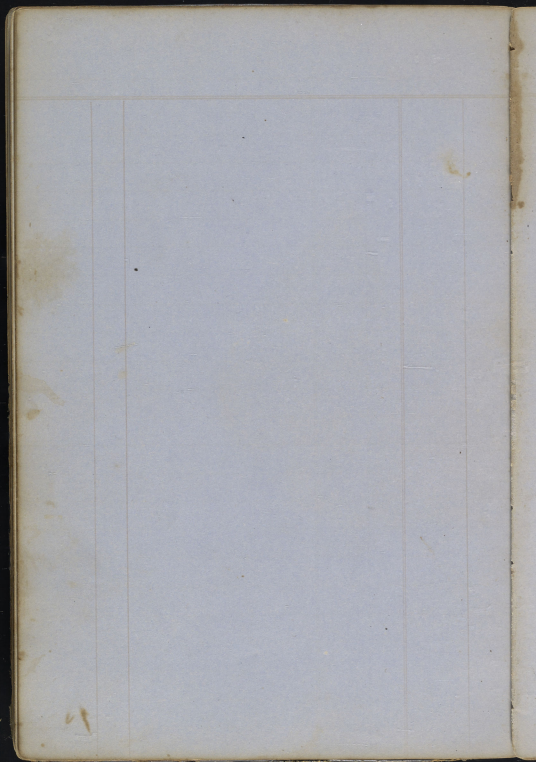


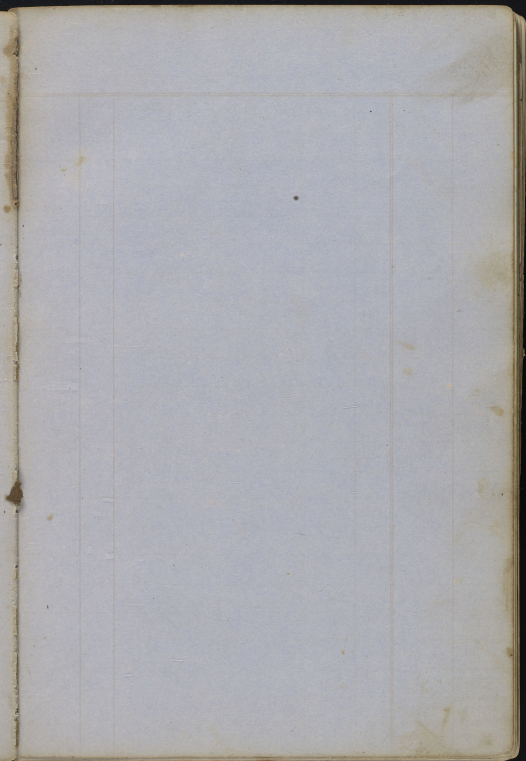






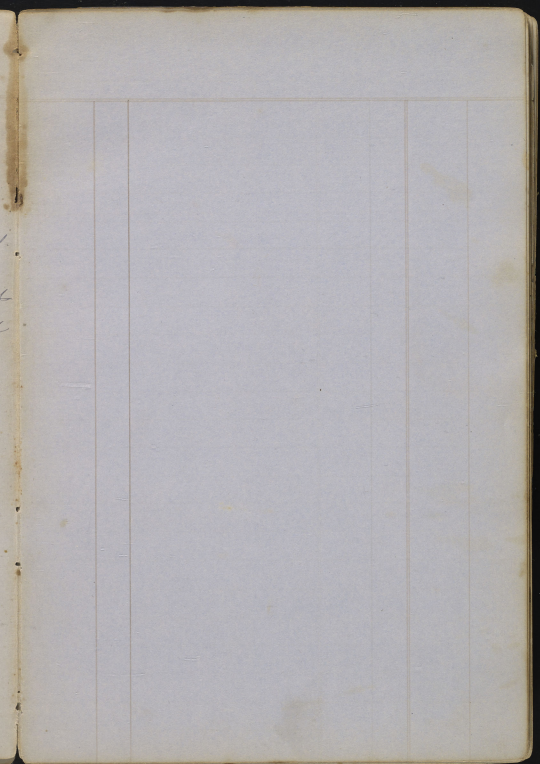


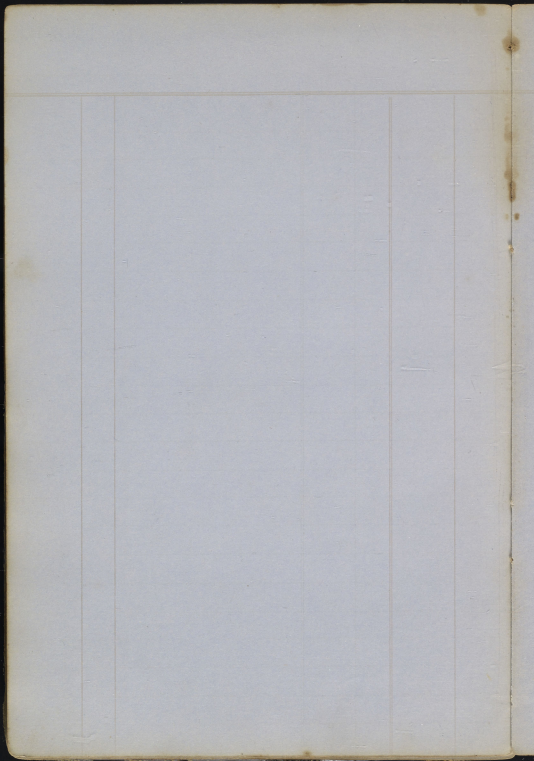


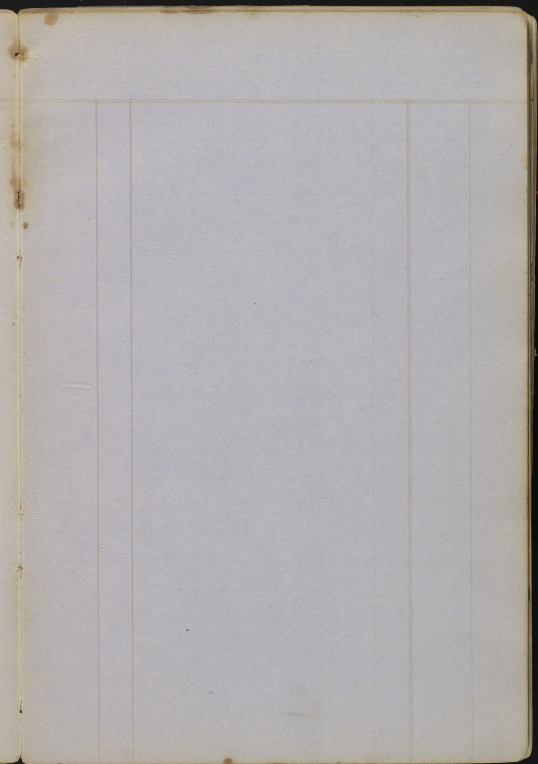


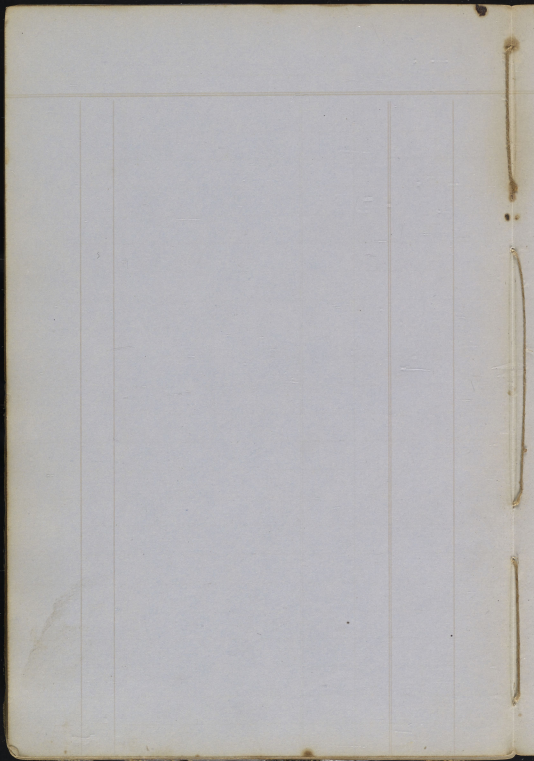
Custard Filling

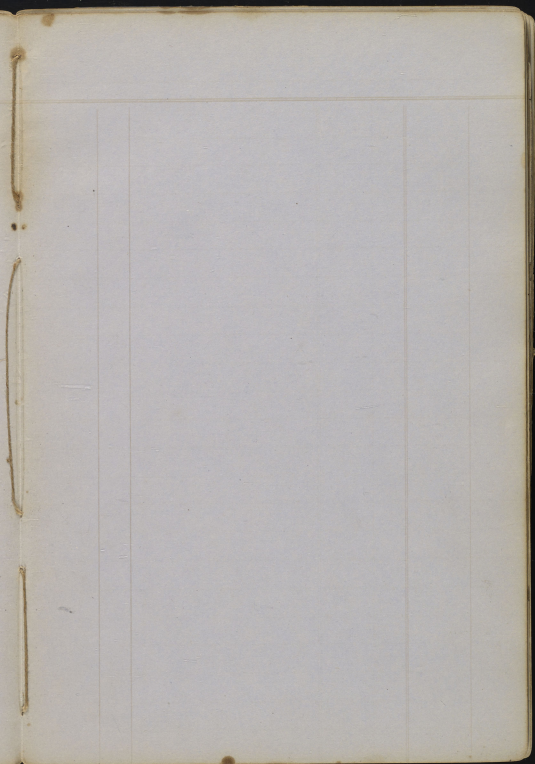
Boil half pint of milk, stir in
it a tablespoonful of cornstarch
mixed to a paste with a little cold
milk and the yolk of one egg, add
sugar to your taste, boil three
minutes then add the juice
of half lemon when cold spread
between the cake.

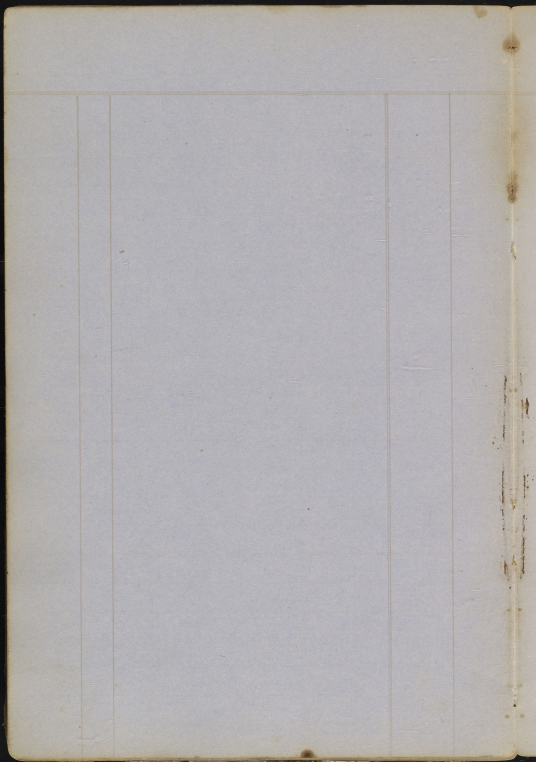


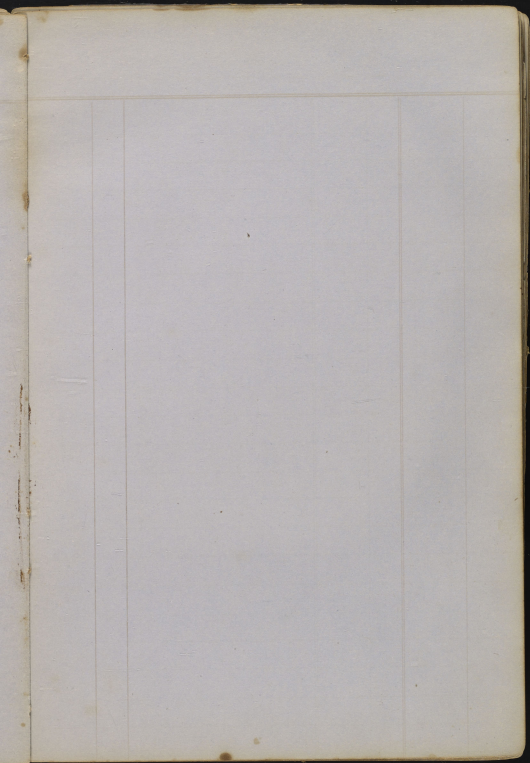


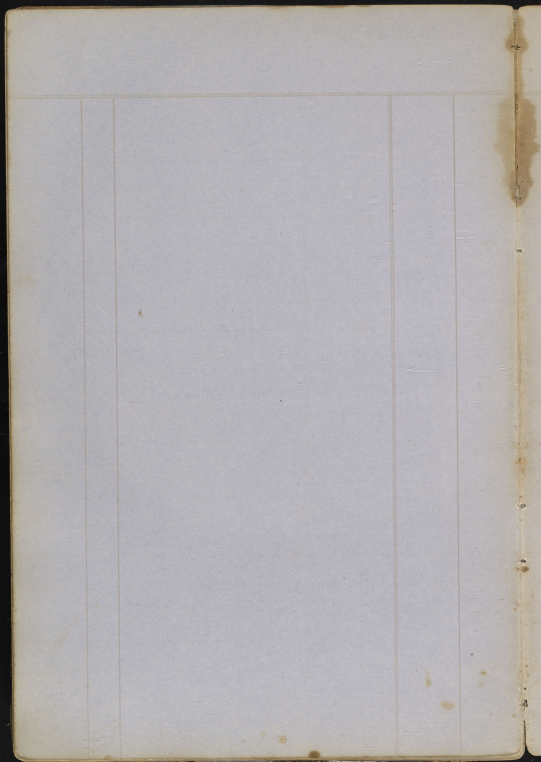


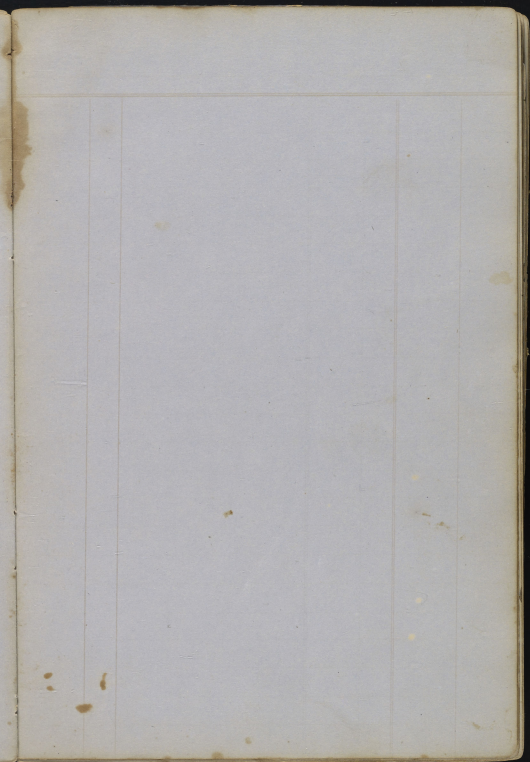


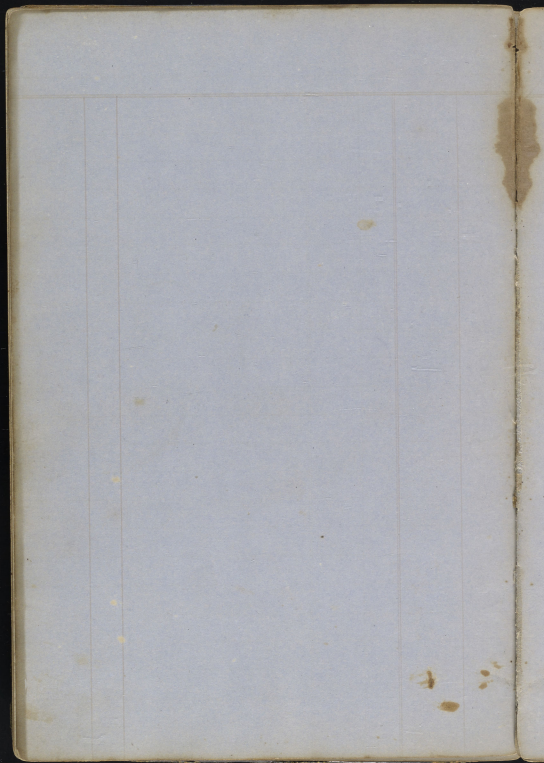












Dissect.

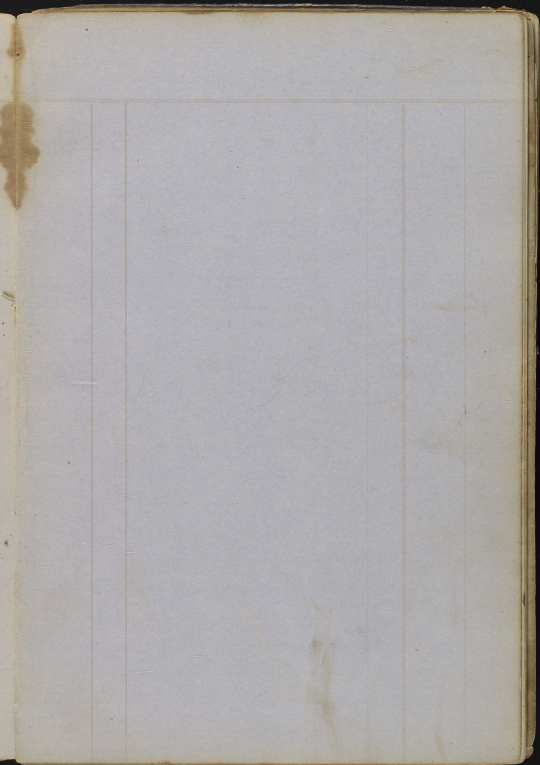
Chocolate Blanc Manger.

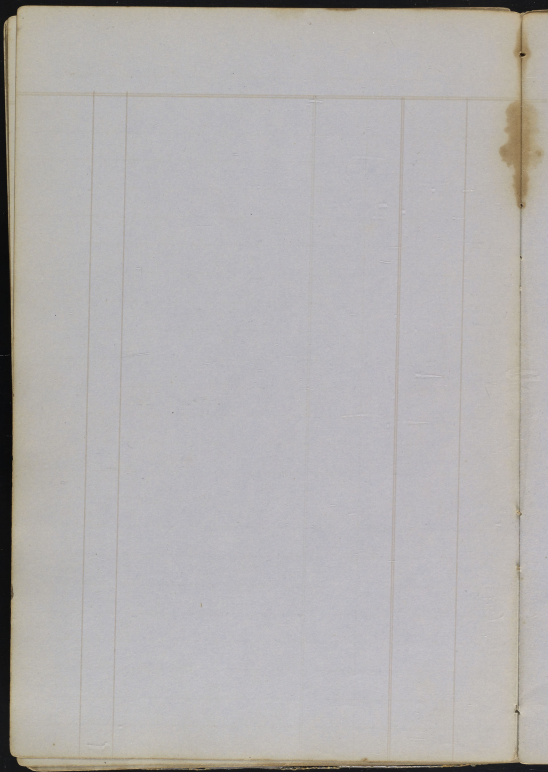
Take 1 pint of milk; add $\frac{1}{4}$ lb. of chocolate; 1 lb. of sugar; boil all together a few minutes, then add gelatine; mixed in 1 qt. of water; this must be mixed with the above, then poured into the above.

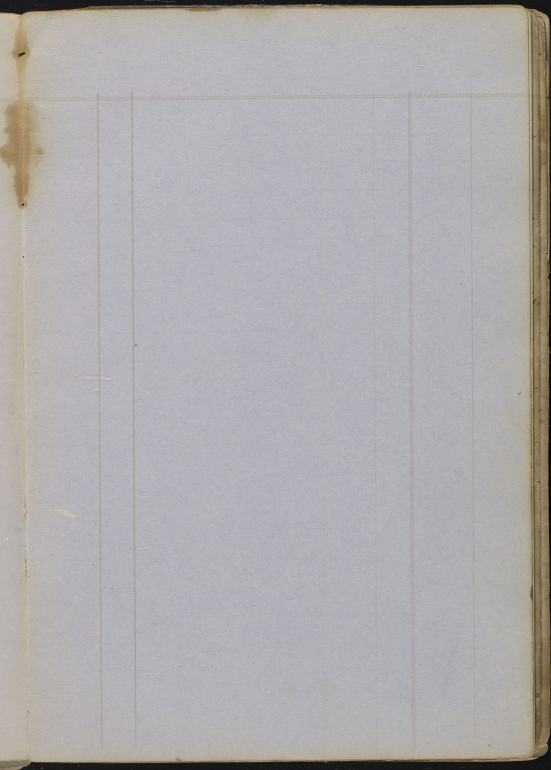
Cottage Pudding.

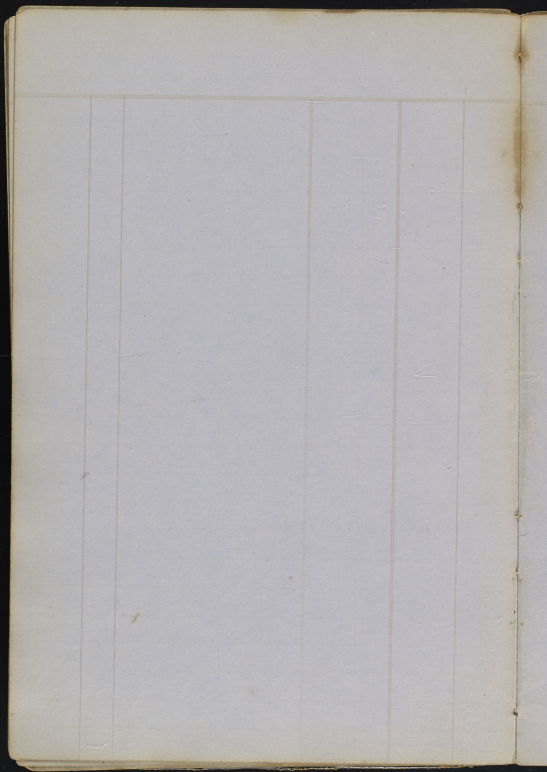
1. 1 lb. cup of sugar.
 2. 1 cup of milk.
 3. 1 cup of flour.
 4. 1 cup of butter.
 5. 1 table spoonful of soda.
 6. 1 cup of currants or tarted.
 7. 1 egg.
 8. 1 pint of milk.
- Put in a pan and bake in a slow oven.
-

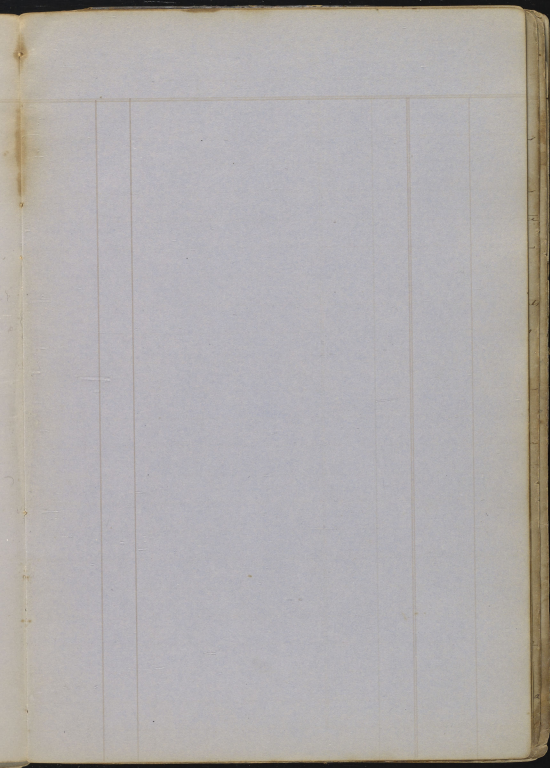
Chocolate Blanc Manger.

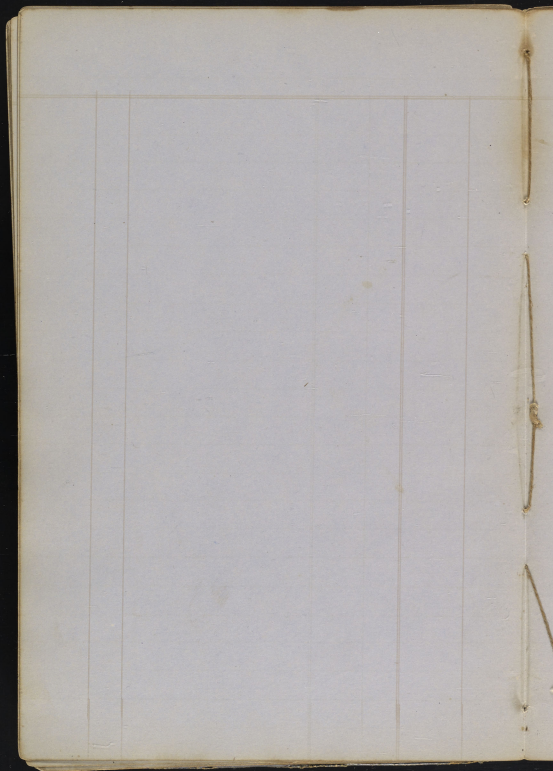


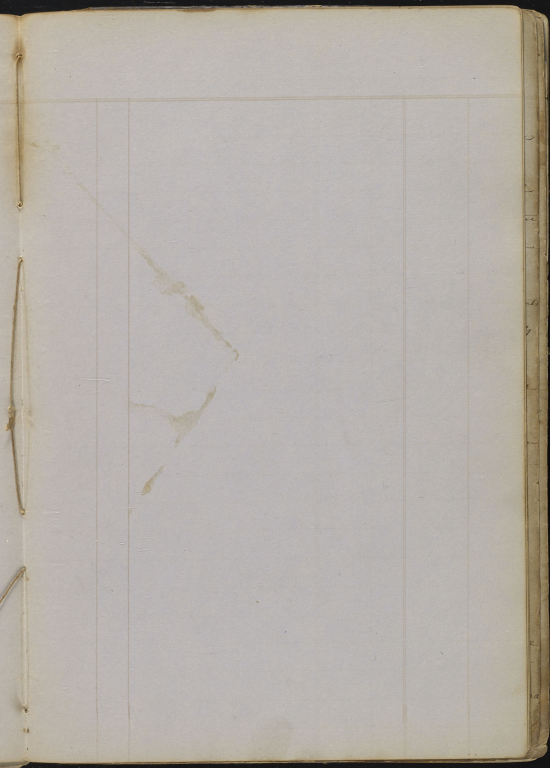


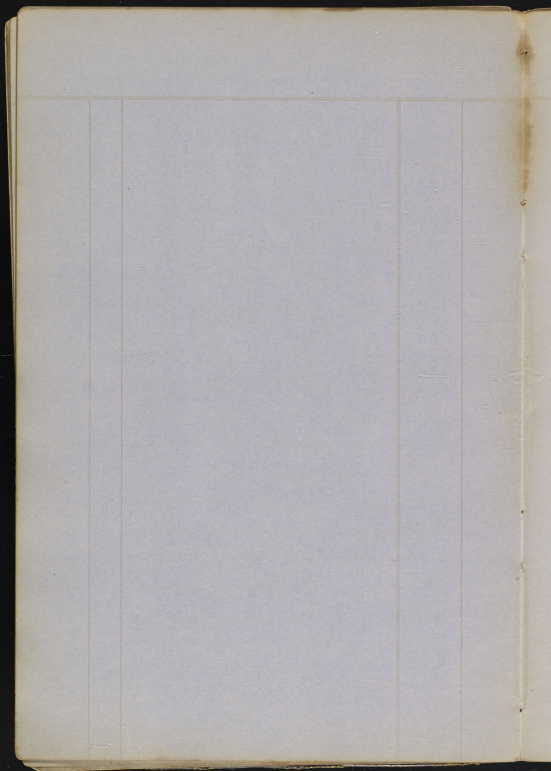


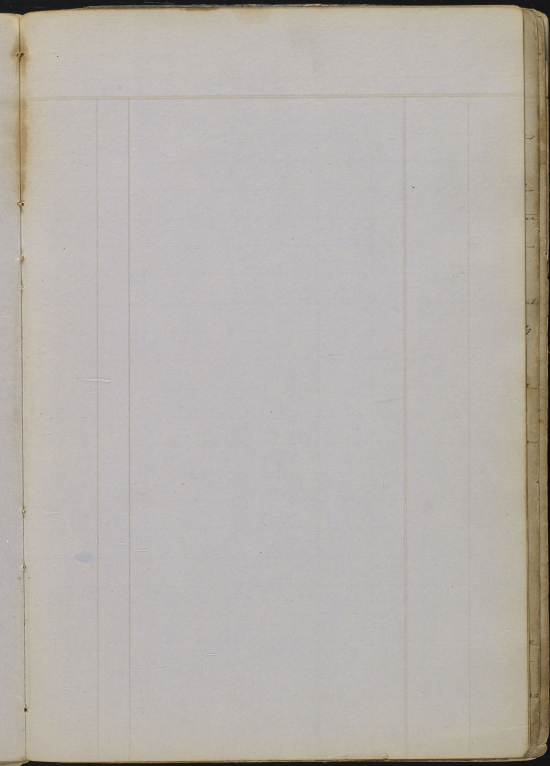


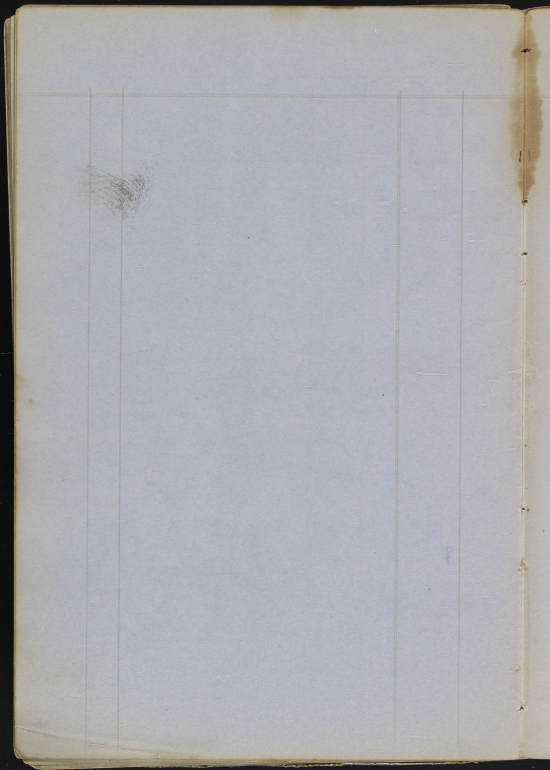


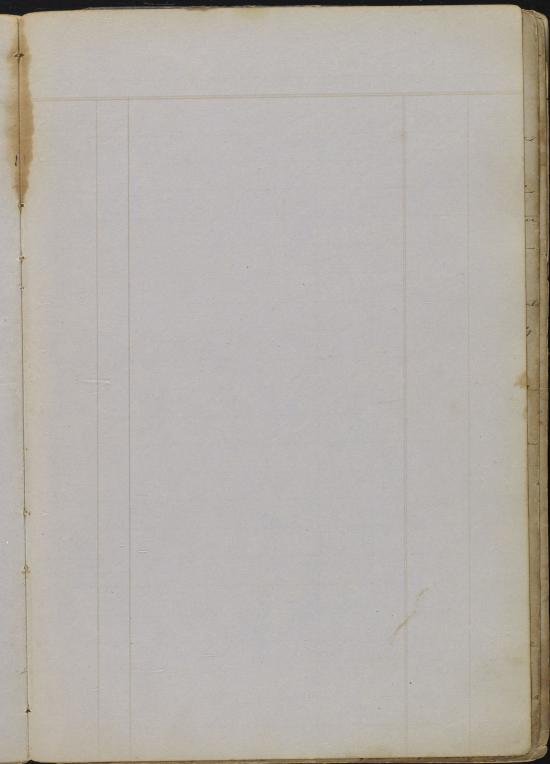


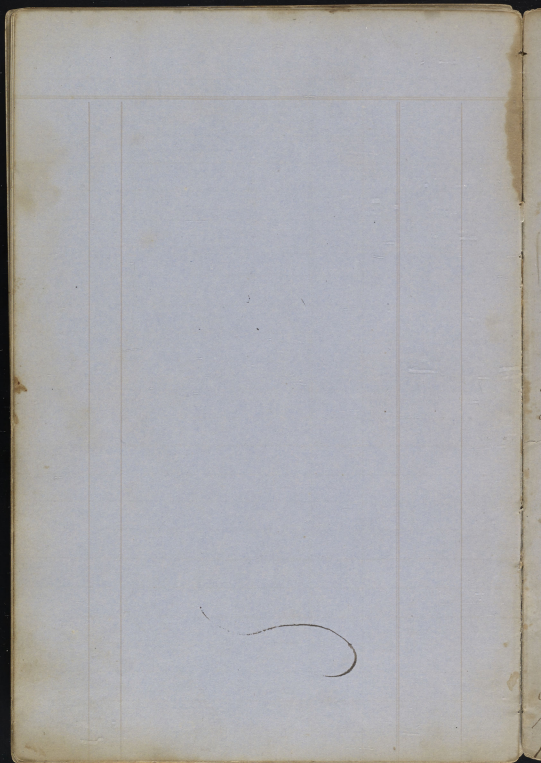












Dumplings. widdifields.

1 lb of Butter " " Sugar 4 Eggs 1 1/4 of Flour. Rose Water	Beat the butter and sugar to a cream whisk the eggs, and add them to the butter and sugar, then the rose water, lastly, stir
---	--

the flour lightly to the other ingredients
 roll it into round flaps the thickness
 of your little finger, form it into
 rings the size of half a dollar, place
 them on tins about an inch apart,
 and bake them in a moderate oven
 when cold sift sugar over them

Crawlers

1 Pound Half of Flour 5 Eggs. 9 oz of White Sugar 6 oz Butter 1 teaspoon full of Cinamon and Nutmeg 1 wine glass of Rose Water 1 teaspoon of Salt	Beat the Butter sugar and flour together, add the Spice &c, beat the eggs, mix all into a dough, knead it well, and roll it out half an inch
---	--

thick, cut into slips, twist, and fry
in hot Lard until they are of a light
brown, when cold sift sugar over them

German Doughnuts.

Widdifield.

One pint of Milk
 $\frac{1}{2}$ pound Flour,
4 Eggs.
Salt to taste

Boil the milk and
pour it over the
flour, beat it very
smooth and when
cool have ready

the eggs well beaten, pour them into
the milk and flour, and the salt and
as much more flour, as will make
the whole into a soft dough, flour
your board, turn the dough out upon
it roll it in pieces as thick as your
finger, ~~and~~ turn them in pieces the
form of a ring. Cook them in plenty of
Boiling Lard, sugar them when cold,

West Phil^a Cake.

3. Cups of sugar? 1. Cup of butter?
 3. Eggs? 3. " " flour?
 1 Cup of milk? $\frac{1}{2}$ teaspoonful of soda?
 1. teaspoonful of cream of tartar.
-

Lincoln Cake.

3. Cups of flour? 1 Cup of molasses.
 1. " " Sugar? 1. " " Milk
 $\frac{3}{4}$ " " Butter? 1. Egg.
 1. Spoonful of nutmeg? 1. Spoonful of ginger?
 1. " " cinnamon?
 1. Teaspoonful of soda.
-

Fruit Cake

- 1 lb Sugar 3 lbs Raisins
 " Flour " Currants
 " Butter $\frac{1}{2}$ lb Almonds
 12 Eggs.

Mince Pies

Soft Gingerbread

- 1 cup of Butter
- 1 " Sugar
- 1 " Molasses
- $3\frac{1}{4}$ " Flour
- $\frac{1}{2}$ Cup Sweet Milk
- 1 tea spoon Soda
- 1 " Cream Tartar
- 1 " tea spoon full Ginger
- 1 " Cinnamon
- 3 Eggs

Ginger Cookies, Aunt Luc's

- 1 qt and pint flour - two teaspoonful
- Baking powder, - 1 tea cup Sugar
- 2 spoons Cinnamon 2 of ginger
- $\frac{1}{2}$ clove. $\frac{1}{2}$ cup Butter
- " Card. 2 Molasses.

Tomato Catsup

Boil half bushel of Tomatoes
until they are soft. put them
through a fine wire sieve and
add

1 quart of Vinegar

$\frac{1}{2}$ pint of Salt

One ounce of Cloves

Four ounces of whole allspice

~~Four~~ ounces of ground cayenne pepper

Mix the whole together and boil
then three hours; bottle without straining

Higdon Pickles

$\frac{1}{2}$ peck green tomattoes - cut up
6 peppers cut up
1 large head Cabbage. chopped coarse
 $1\frac{1}{2}$ oz whole allspice
 $\frac{1}{2}$ " " Cloves
 $\frac{1}{2}$ " " mace
4 tablespoons salt
 $\frac{1}{2}$ lb mustard seed
put in a porcelain Kettle,
Cover with vinegar - boil two
hours - when nearly done
add 4 tablespoons sugar.

Mary M. Sloan
Sept 28th 1871.

Chestnut St

West Phila

To Cook & dress Cod fish

If possible soak in Cold water
over night —

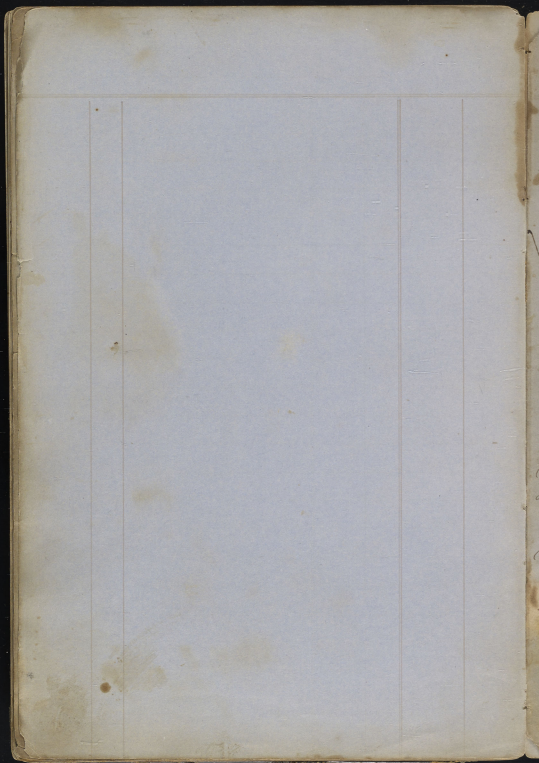
or Wash well in Cold water
then put it in Cold water to boil
for a short time, then change
it to a second boiling of cold
water until tender, then take
out, Skinned & boned then
mixed. equal quantity with
hot mashed potatoes, dress
on table — to taste. have hard
boiled Eggs separate from the drawn butter

Pork Cheese

Take, the head, tongues, & feet of young fresh pork, or other convenient pieces - remove the skin, boil until tender, remove from bones - Chop fine season with salt & black pepper to taste, if preferred add some beaten cloves add Sage leaves, Sweet Marjoram - and rubbed to powder - mix well & gether with the hands put in deep, straight ^{sided} pans like a cheese, press down hard with a plate, and weight it - It will be ready for use in 2 or 3 days - send to table cut in thin slices -

From Leslies, Complete Cookery -
Jan'y 1872.

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Dough Sheets. middifield

2 pounds of Flour
6 ounces of Butter
3/4 pound of Sugar.
1 tea spoon of Cinnamon
1 pint of Sponges
3 eggs. half gill rose water
as much milk as will make
the whole into a soft dough.
Put the flour, butter
sugar and cinnamon
together, add the
eggs, after
they have been
beaten light
and lastly the
sponge, rose
water and as
much milk as will make
the whole into
the soft, dough, set it to rise at night,
and in the morning, roll it out on
your board, about a quarter of an inch
thick, cut it with a knife, into
any shape you please, let the cakes
remain on the board to rise again
when they are light, drop them on a
hot lard, until brown, sugar when cool.

Jumbles without Eggs

3 pints flour
3 tea spoon tartaric acid
1/2 lb of butter.
1 1/2 spoonful of soda
1 cup of cream

Rail road Cake.

5 cups of flour
3 " " Sugar
2 eggs
2 cups of milk
2 tea spoonful of soda
4 " " Cream tartar

Lincoln Cake

3 cups of flour
1 cup of sugar
1 " " Milk
1/2 " " Butter
1 " " Egg
1/2 spoonful of nutmeg

1 of Cinnamon
1 of Ginger
1 tea spoon of soda.

Jumbles

5 Eggs
5 cups of sugar
2 cups " Lard
1 cup " Butter
Flour
1 teaspoonful of soda

Dec 1871.

from Lucy H. Keen

Gold and Silver Cake.

Silver Cake.

1 Cup of butter.

2 " " Sugar.

1 " sweet milk.

3 $\frac{1}{2}$ " flour.

whites of seven eggs.

1 teaspoonful of cream of tartar mixed
with the butter and sugar.

$\frac{1}{2}$ teaspoonful of soda dissolved in
with the milk.

Flavored with lemon.

" " " " " "

Gold Cake.

1 Cup of butter.

2 " " Sugar.

1 " " Sour milk.

yolks of seven eggs.

3 " " flour.

a little soda dissolved in the milk.

The juice and grated rind
of a lemon.

" " " " " "

R. B. McNamee

R. B. McNamee

Philadelphia

Dec 30.

1882.

Cup Cake

1 cup of butter

2 - of Sugar

3 - of flour

4 - of eggs

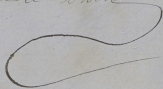
1 Table spoon of Cream tartar

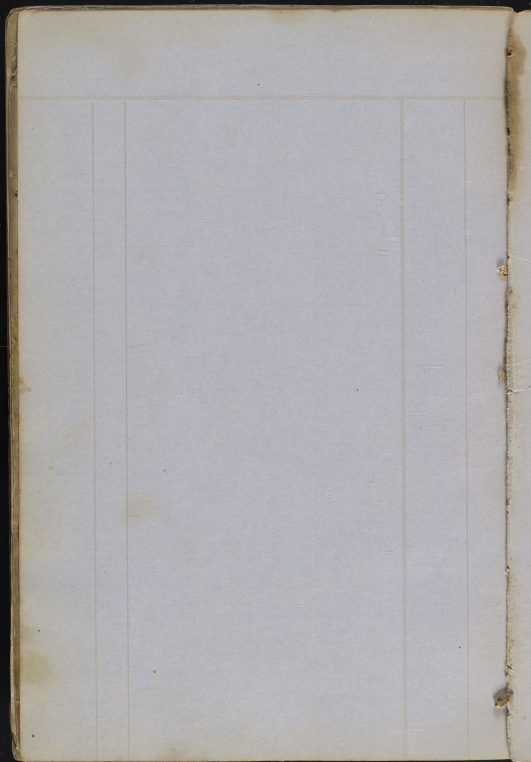
1 tea spoon of soda

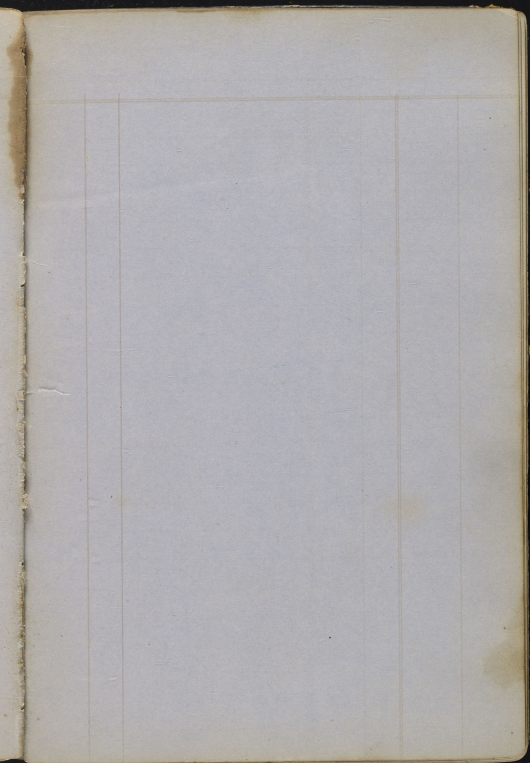
2. cups Milk

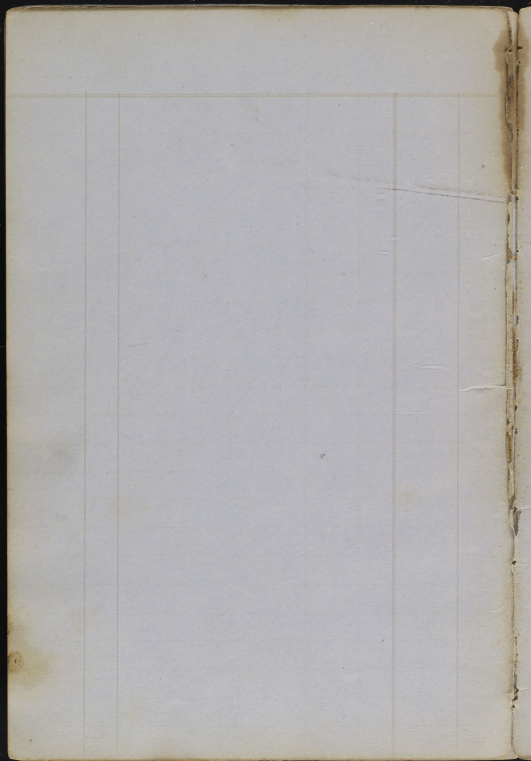
L. C. H.

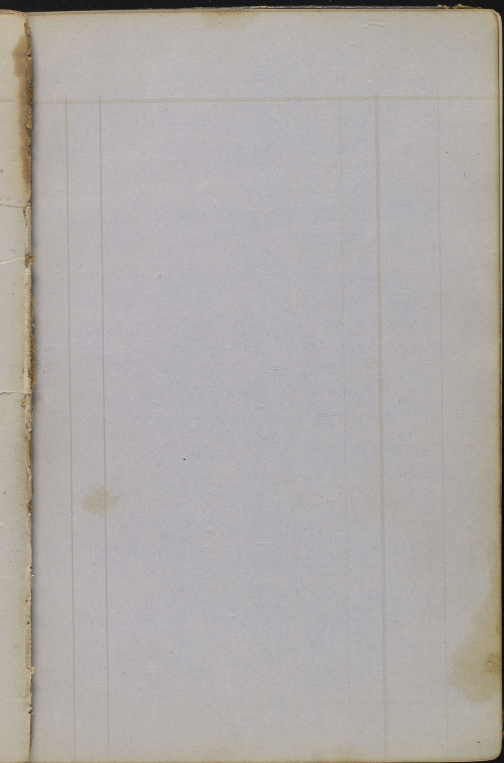
beat the sugar and butter
together beat the eggs
separate even light
put the yolks and milk
in together add the
flour in gradually the
whiter in last bake in
moderate oven

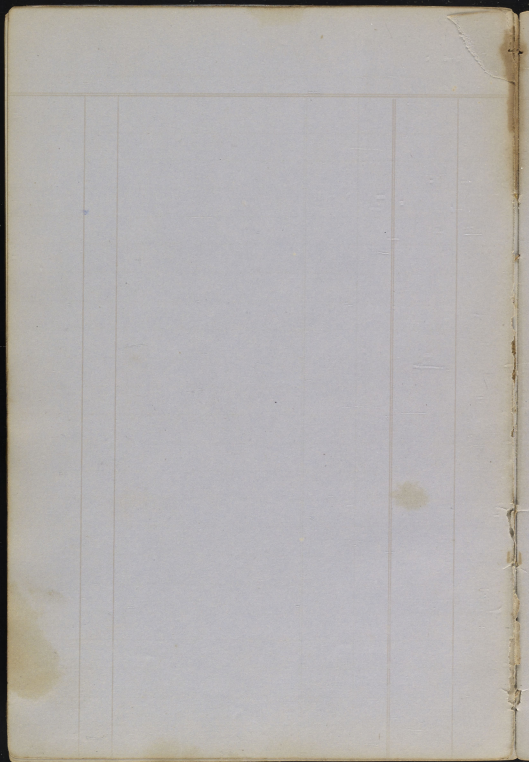


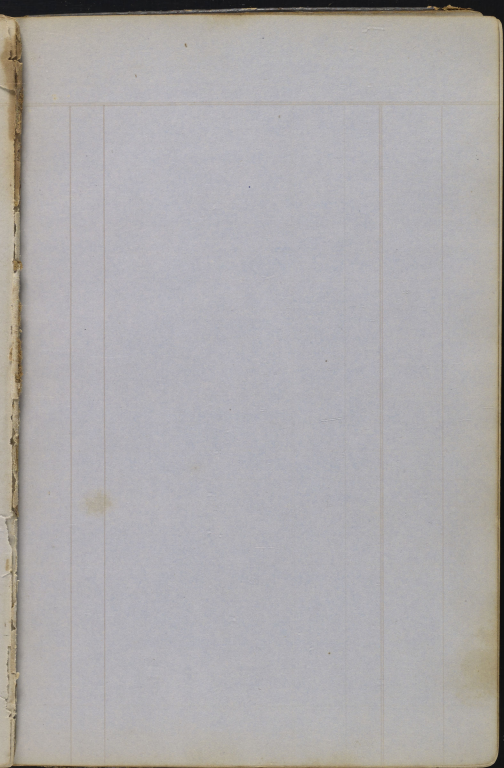


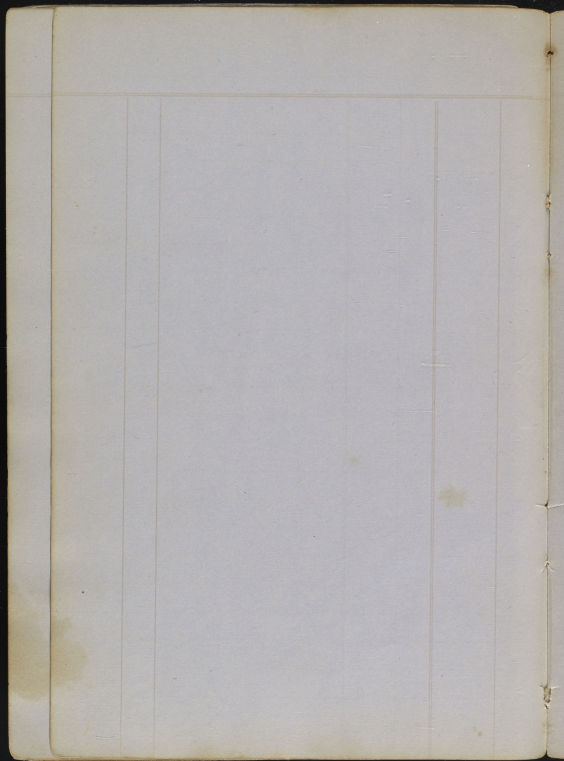


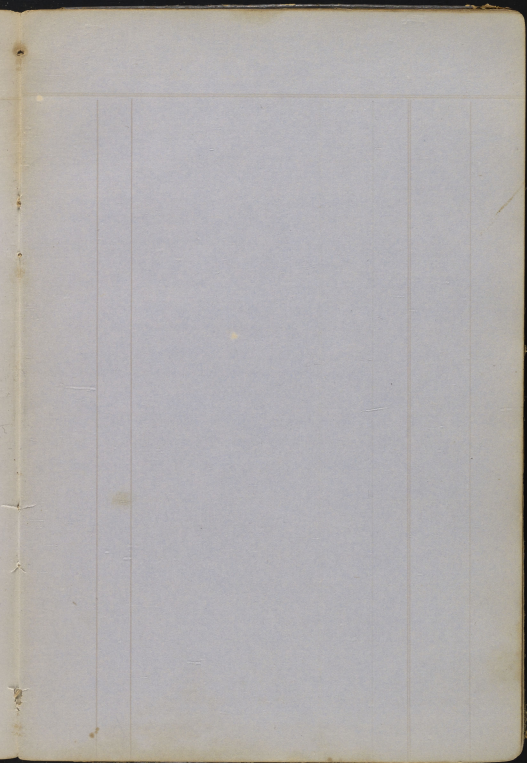


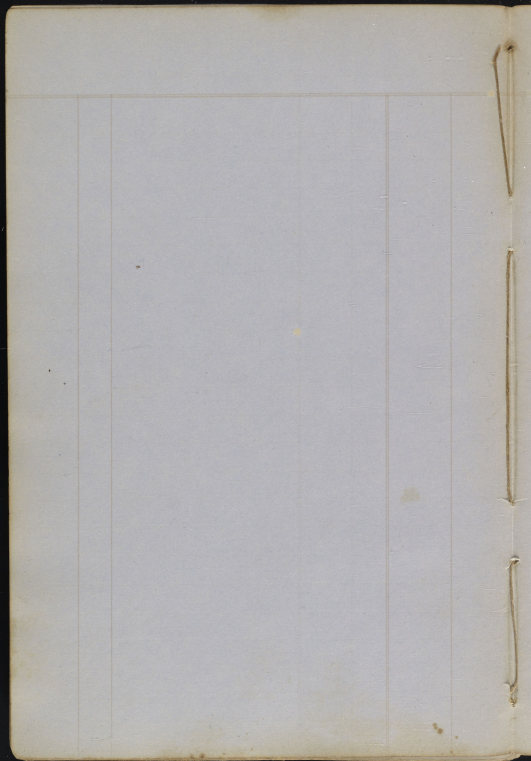


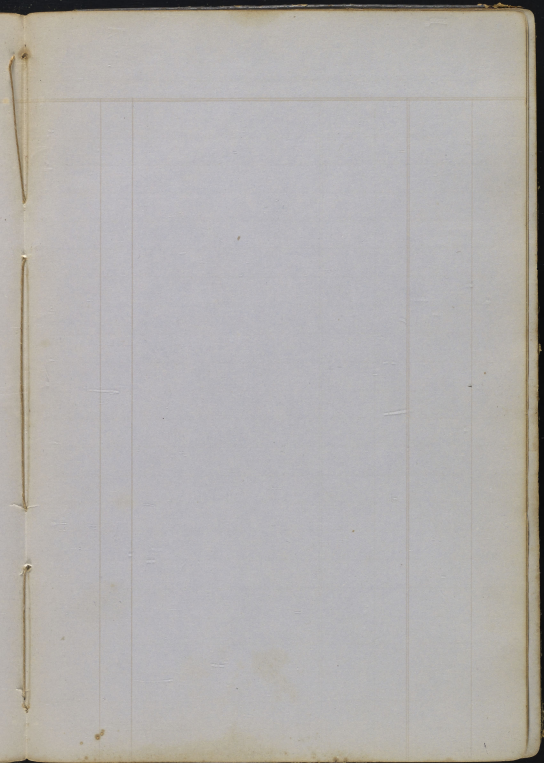


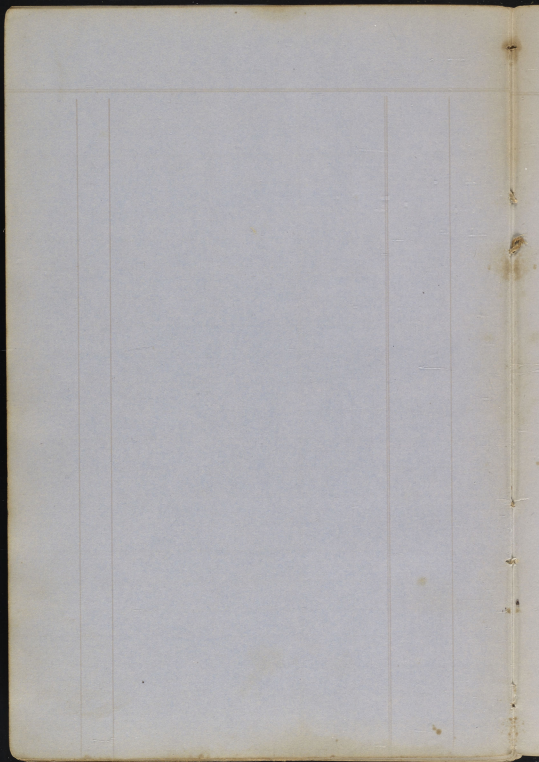


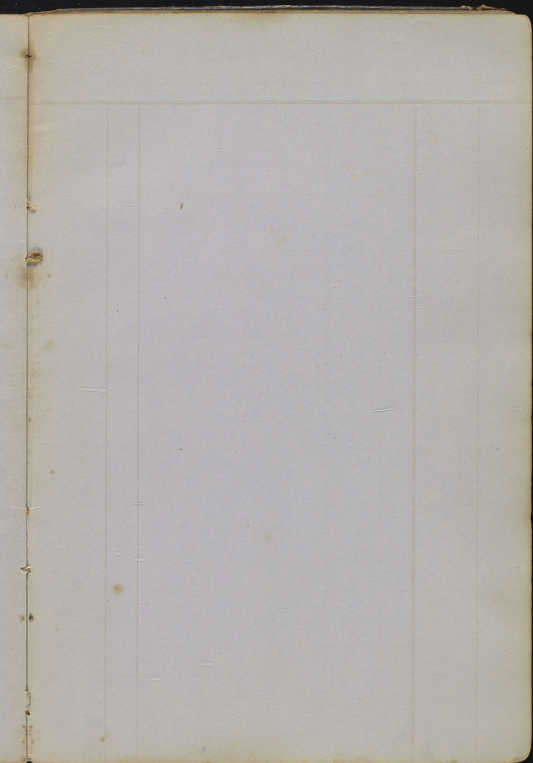


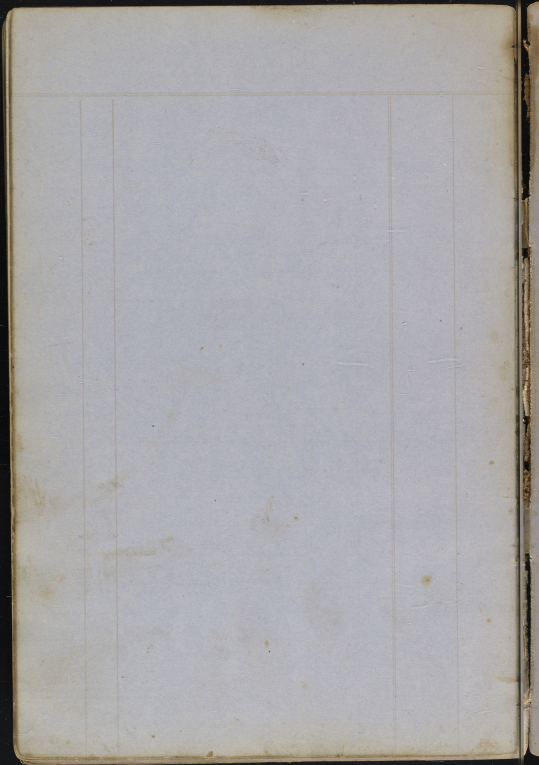


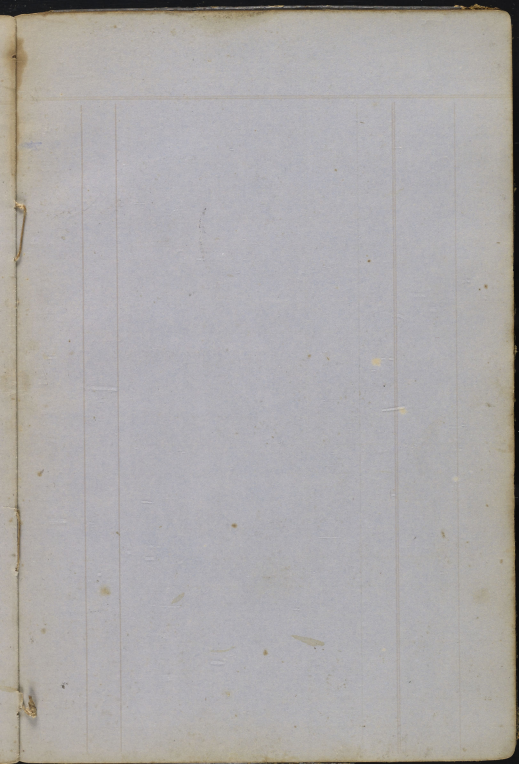


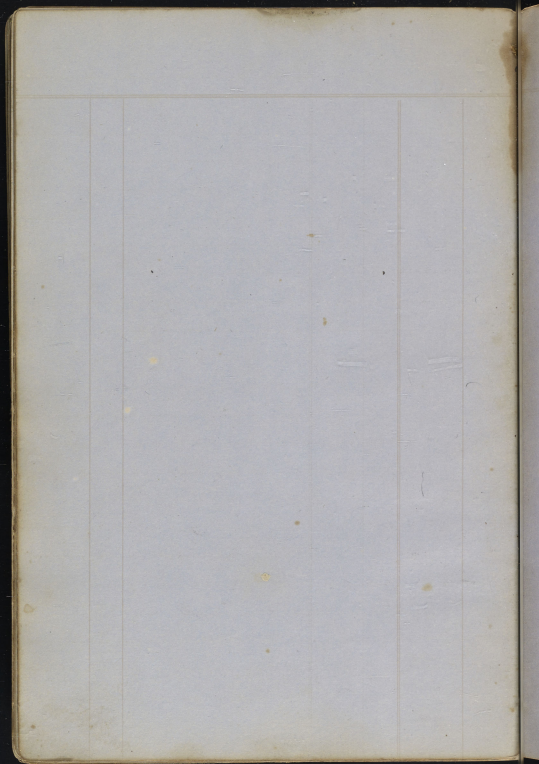


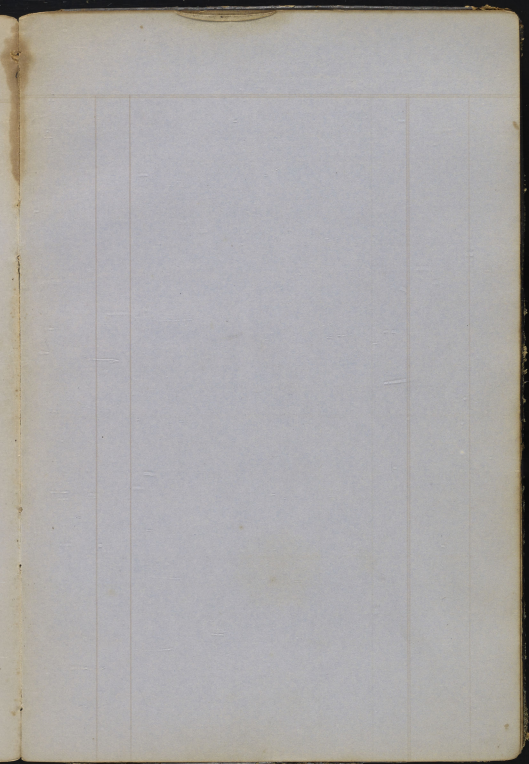


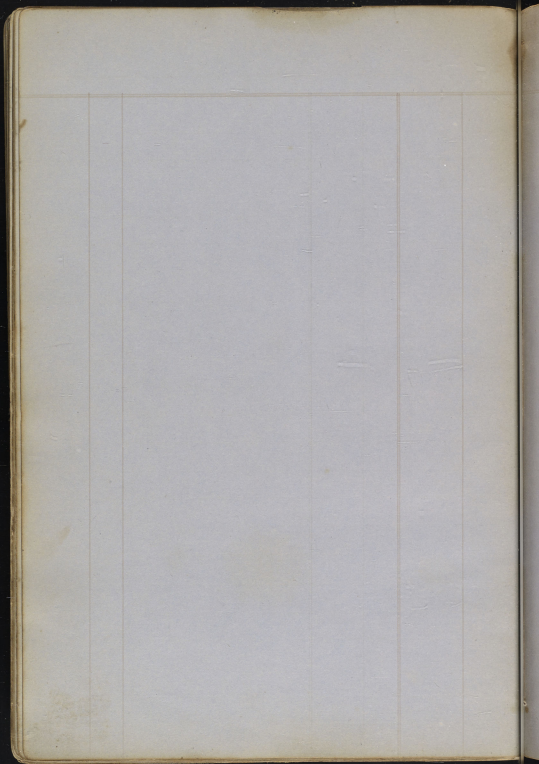


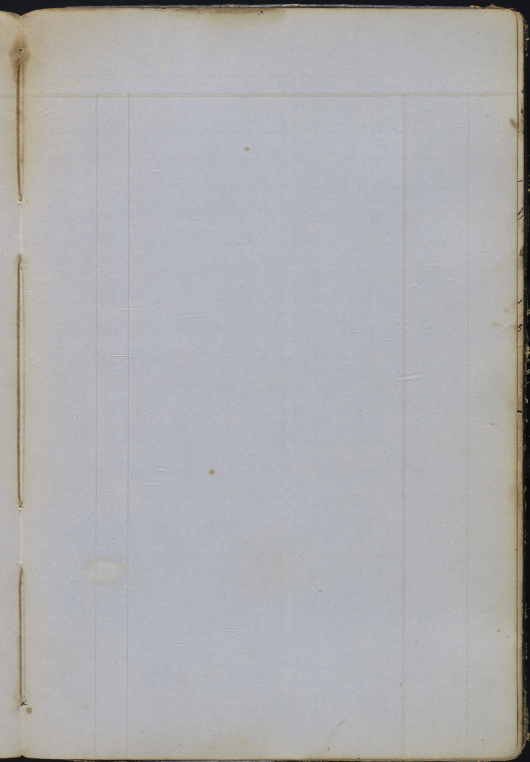


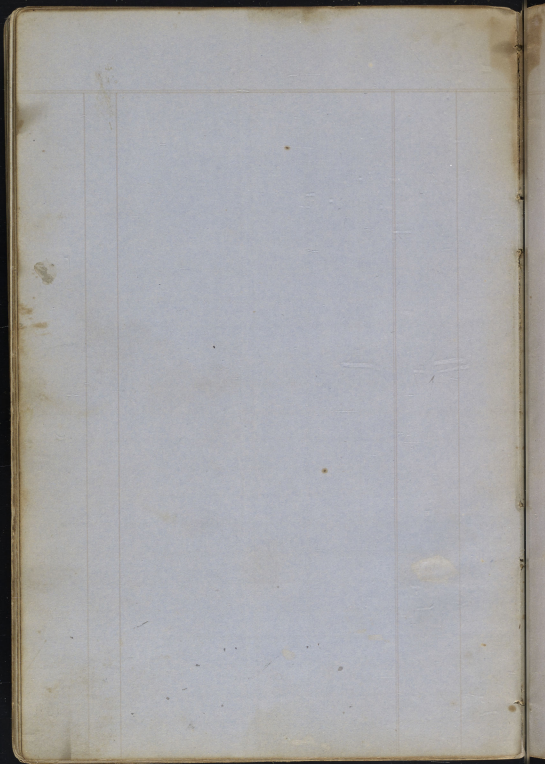












An Excellent Cement for seams
in the roofs of houses or for any
similar defects may be made with
white lead, dry white sand, and
as much oil as will render it the
consistency of putty; it becomes
as hard as any stone in the course
of a few weeks. The lead forms
a kind of flux with the sand
adapting it to the filling up of
cracks in brick buildings, also
for pointing up the bases of
Chimneys, where they project
through the roofs of shingled
houses.

- 7th of Feb - at 2 o'clock -

9.10th at 9 o'clock
Father 8th

Jan - 14th or 19th to 16th Jan

Oil cloth	—	93
Colony	—	75
trimming	—	28
bonnet	—	25
Lephyr	—	
silk Oil cloth		

Mrs Hannah M. Keen

3312 Race St

West Philadelphia

Mrs Hannah

Keen M

Mrs H

Keen M

Keen

Keen

1.25-	23
62	6
32	138
2.18	

Miss Carrie L. Green

3312 Race

Miss Hannah

✓
✓
✓

Ms. Codex 633

Welcome cake.

$\frac{1}{2}$ cups. Sugar
 $\frac{1}{2}$ " butter
3 " flour
3 eggs
1 cup of milk.

Cream.

1 pint of milk Boil
2 table spoon. cornstarch
3 " sugar.

1 egg. salt to taste.
Cream cake.
1 cup. of Sugar
2 eggs $\frac{1}{2}$ teasp. spoon.
 $\frac{1}{2}$ cup flour.
4 teasp. spoonful milk.

Ribbon cake.

1 cup. of butter.
2 " " sugar.
1 " " milk.

4 eggs

4 cups of flour.

$\frac{1}{3}$ of gravity after mixed

add 2 tablespoons of molasses.

1 teaspoon of cloves, cinnamon,

nutmeg, 1 raisin
citron.

$\frac{2}{3}$ bake in jelly pans, when
done put to gether.

3 Eggs, half cup butter
3 cups flour 2 sugar
1 cup milk one teaspoon
Soda two cream tartar
filling whits of 3 Eggs
half a coconut
fasting for top four
table spoons sugar

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Lady Cake.

1 $\frac{1}{4}$ cups of butter.

1. milk.

2. cups sugar.

3 $\frac{1}{2}$ cups flour.

2 Teaspoonful of
baking powder.

The whites of 7 eggs

20 drops of Nitric Acid

Beat the butter and
sugar to a cream.

Then add the beaten
whites, a little flour
then the milk then
the rest of the flour and
beat well.

Gold Cake

1 Cup butter

2 " Sugar

1 " Milk

Yolks 7 eggs

3 cups of flour

1 Tea spoon of baking
powder

Juice and rind of
a lemon —

Corn Cake

1 cup butter

2

Sugar

$3\frac{1}{2}$

flour

1

Milk

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Chocolate Caramel Cake

$\frac{1}{2}$ cup melted chocolate

1 cup sugar

$\frac{1}{4}$ cup butter

$\frac{1}{2}$ cup milk

2 eggs

1 heaping cup of flour

1 teaspoonful of baking powder

Doings -

$1\frac{1}{2}$ cups pulverized sugar

$\frac{1}{2}$ cup milk

Butter the size of an egg

Beat together eight or nine

minutes. After removing from
fire stir until nearly cold.

the add 1/2 lb. powdered
sugar.

Maple Sugar Candy -
2 cups maple sugar
1 cup cream

Boil for about Twenty min-
utes Pour in a buttered
dish & stir until cold.

